Sugar Spoon
RECIPES

from the Domino*
Sugar Bowl Kitchen

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The pursuit of the perfect, then, is the pursuit of sweetness and light.
... Matthew Arnold

The **ART OF SUGAR COOKERY,** long neglected except in the private kitchens of good cooks, became the dominating concern of home economists in the Domino Sugar Bowl Kitchen upon its opening. This art so filled with sensations of flavor, appearance, odor and texture is no less a science—one in which recipes are carefully balanced formulae for foods to be served on our American tables.

It has been the purpose of the Domino Sugar Bowl Kitchen to seek out appealing foods, investigate old recipes and use painstaking methods to develop the best-of-all recipes for certain foods. During the years, a variety of procedures has been tried for making candies smoother, frostings easier to spread, cakes finer, chiffon pies lighter and bavarian creams prettier.

From a multitude of tests have come improved techniques, easier-to-follow recipes and a variety of suggestions to bring more flavor and more color to some of our popular American foods. There are also more tightly balanced recipes...more tightly balanced to provide products of the highest quality.

The pursuit of sweetness has been the pursuit of the perfect...and the pursuit of light has been the pursuit of the **ART OF SUGAR COOKERY.**

Something of this delightful art is to be found on these pages...
in your kitchen...
and on your table!

RULES OF THE SUGAR PANTRY

1. Store granulated, superfine and confectioners sugars in airtight containers to KEEP MOISTURE OUT.
2. Store brown sugars in airtight containers to KEEP MOISTURE IN.
3. Buy only the amount of sugar needed for a week or two.

Reprise

Store sugars in airtight containers.
Avoid bargain-sales... and worlds of hard sugar.

THE SUGAR PANTRY'S MEASUREMENT CHART

Sugar	Weight	Volume or Yield
Granulated sugar	1 lb.	2¼-2½ cups
Superfine sugar	1 lb.	2⅓ cups
Confectioners 10-X sugar	1 lb.	4 cups, unsifted* 4½-5 cups, sifted
Light brown sugar	1 lb.	2⅓ cups, firmly packed*
Dark brown sugar	1 lb.	2⅛-2¼ cups, firmly packed
Hostess tablets	1 lb. 8 oz.	120 tablets
Dots	1 lb.	198 cubes

*Approximate measurement

MEMO TO THE COOK WHO WANTS TO MAKE PICTURE-BOOK FOODS

FIRST Obtain each of these items—they are absolutely necessary:

- nested aluminum measuring cups... without any dents (e.g. Mary Ann)
- nested aluminum measuring spoons
- straight-bladed spatula
- one-hour timer
- accurate paddle-type candy thermometer with 2-degree gradations
- 12-inch ruler

Have your oven calibrated by a serviceman if you doubt its accuracy.
Obtain supplies... of good quality, especially extracts, fruit and eggs.

WHEN YOU ARE READY TO MEASURE

Read the recipe COMPLETELY.
Put all supplies on counter. Allow eggs and milk to reach room temperature. Sift flour to be used BEFORE measuring begins.
Measure all ingredients in nested aluminum measuring cups and spoons. Use precisely mentioned measurement—do not substitute 3 teaspoons for a tablespoon, 4 tablespoons for ¼ cup. Do not make any substitutions or alter any amounts. Level off each measurement with sharp edge of spatula.
Set measured ingredients on tray.
Return supplies to storage areas.
Set out all utensils and tools to be used.
Prepare any pans to be used for baking.
Preheat oven if needed.

WHEN YOU ARE READY TO COOK

Check measured ingredients on tray for accuracy.
Follow mixing and cooking techniques exactly.
Do not second-guess a recipe and chill a mixture, melt shortening, sift sugar or otherwise follow any special procedure not mentioned in recipe.
Keep your senses alert. Enjoy sight, smells and sounds of cooking—they put up green and red lights to tell you that all is well... or not.

WHEN YOU ARE THROUGH COOKING

Put utensils to soak at once.
Fill any saucepans of hardened syrup or candy with warm water; place over low heat to dissolve before washing.
Cool cake pans and cookie sheets; wash in SOAPY water.
Polish baking pans of all kinds with steel-wool pads.
Put your kitchen in order for the next cooking session.

THE SUGAR PANTRY

Domino Granulated Sugar... This sparkling white sugar is the all-around sugar for most cookery.

Domino Deluxe Instant Superfine Sugar... This "sugar bowl" sugar is the very finest for table use! Dissolves instantly in beverages, creams quickest in cakes, makes the prettiest meringues.

Domino Confectioners 10-X Powdered Sugar... This downy-soft sugar is finely pulverized. Makes smooth uncooked frostings and candy. Is a favorite for dusting doughnuts.

Domino Light Brown Sugar... Domino Dark Brown Sugar... These soft, moist sugars have an extra flavor, the molasses taste coming from sugar cane. LIGHT BROWN, mild in flavor, makes delicious candy, frosting and toppings. DARK BROWN, stronger to taste, is superb for cookies, baked beans and glazed ham.

Domino Sugar 'n Cinnamon... This spicy sugar comes to the table in a shaker for buttered toast and pancakes. Stays on the range for carrots and sweet potatoes. Waits by the pastry board for sprinkling on fancy breads.

Domino Hostess Tablets and Dots... Elegant sugar tablets and cubes are ready for coffee-time anytime. Appeal to calorie-counting dieters. Are suitable for decorating for parties, bazaars and gifts. Make sugarhouses for little tots.

MEMO TO THE COOK WHO WANTS A FEW WORDS ON:

Measuring sugars	The bulk densities of sugars vary and the flavor levels of brown sugars are different. Consequently sugars are not interchangeable in recipes. Exception: granulated sugar can be used in lieu of superfine, if necessary.
Measuring granulated and superfine sugars	Pile sugar lightly into measuring cup; level with spatula.
Measuring brown sugars	Pack brown sugar into measuring cup **as tightly as possible.** Level with spatula.
Measuring confectioners 10-X sugar	Do not sift **before** or **after** measuring unless mentioned in recipe.
Measuring flour	Sift all flour **before** piling lightly into measuring cups; level with spatula.
Using sweet milk and vinegar in lieu of buttermilk	Stir vinegar into milk and allow to stand until milk thickens.
Using soda as a leavener	Do not delay mixing or baking.
Beating egg whites	Beat room-temperature egg whites at highest speed; occasionally use rubber spatula to turn whites over so that air-bubbles form uniformly.
Making hard raisins soft	Place raisins in sieve; suspend in saucepan over hot water. Cover; steam several minutes.
Saving time	Keep airtight jars of chopped raisins, chopped nuts, selected nut halves and halves of candied cherries in refrigerator for ready use. Prepare them as a sit-down job when rest is needed... or extra help is available in the kitchen.

MEMO TO THE COOK ON WAYS TO USE EXTRA FOOD

Eggs	Pound, Sponge and Chiffon Cakes, Jelly Roll, Luscious Cheese Cake, Meringue Pies, Lemon Soufflé, Chiffon Desserts and Puddings, Custards au Caramel, Creme Brûlée
Egg Whites	Snow White Cake, Angel Food Cake, Divinity Frosting, Seafoam Frosting, Dreamy Divinity, Meringue Nests, Baked Alaska Pie
Egg Yolks	Parfaits and Parfait Pies
Milk	Creme Brûlée, Custards au Caramel, Meringue Pies, Coffee and Chocolate Sugarees
Light Cream	Caramels, Sugary Scones
Heavy Cream	Chiffon Pies, Bavarian Creams, Nesselrode Pudding and Pie
Buttermilk	Oatmeal Cookies, Devil's Food Cake, Sugar 'n Spice Cake, New Old-Fashioned Cornbread
Sour Cream	Frosty Hermits
Fresh Fruits	MIXED KINDS . . . Creme Brûlée, Meringue Nests, Angel and Sponge Cakes with Fruits . . . APPLES . . . Candied Red Apples on Sticks, Apple Crumb Pie . . . BANANAS . . . Banana Chiffon Cake . . . PEACHES . . . Peach Bavarian Cream, Golden Peach Parfait, Creme Brûlée . . . BLUEBERRIES . . . Sugartop Blueberry Muffins . . . CRANBERRIES . . . Cranberry Base for Beverages . . . RASPBERRIES . . . Raspberry Bavarian Cream, Raspberry Sherbet, Raspberry Parfait & Parfait Pie . . . STRAWBERRIES . . . Sponge Cake with Strawberries, Strawberry Bavarian Cream, Strawberry Parfait & Parfait Pie, Creme Brûlée . . . GRAPEFRUIT . . . Candied Grapefruit Peel . . . ORANGES . . . Candied Orange Peel, Orange Sherbet . . . LEMONS OR LIMES . . . Sherbets, Chiffon Pies, Spiced Lemonade, Lemon Soufflé.

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SWEET ODDS & ENDS

CARAMEL SYRUP FOR SUNDAES, WAFFLES, FRUITS & PUDDINGS: Place 1 cup Domino Granulated Sugar in large thick skillet over medium heat. Stir continuously with large spoon until sugar caramelizes into golden brown syrup. Remove from heat. Quickly stir ½ cup boiling water into syrup. Stir until blended, placing over low heat briefly if necessary. Cool syrup. Store in covered glass jar at room temperature. Yield: 1 cup syrup.

BUTTERSCOTCH WAFFLE SYRUP: Combine 1 lb. Domino Light Brown Sugar, ½ cup water and 2 tablespoons butter or margarine in saucepan. Stir over low heat until sugar dissolves and butter melts. Serve at once. Yield: 2 cups syrup.

SPICED BRANDY SYRUP FOR LEMON SOUFFLÉ, CHIFFON PIE & FRUITS: Combine 1 cup Domino Granulated Sugar, ½ cup water, ¼ cup light corn syrup, 1 teaspoon lemon juice and ⅛ teaspoon nutmeg in small saucepan. Place over heat, stirring constantly until sugar dissolves. Bring to rolling boil. Remove from heat; add 1 drop yellow food coloring if desired. Cool. Add 4 teaspoons brandy. Store in covered glass jar at room temperature. Yield: about 1½ cups syrup.

HARD SAUCE FOR PIES & STEAMED PUDDINGS: Cream 1½ cups Domino Confectioners 10-X Sugar, ⅛ teaspoon salt and ½ cup soft butter or margarine thoroughly in mixing bowl. Add ¾ teaspoon brandy extract. Beat until smooth. If necessary, store in covered glass jar in refrigerator; allow to reach room temperature before serving. Yield: about 1½ cups sauce.

the Cookie Jar

PIE NOTES

SUGAR-GLAZING TWO-CRUSTED PIES: Brush top crust with slightly beaten egg white; sprinkle with 1 tablespoon granulated sugar. Bake as directed.

BAKING PIES AND PASTRY IN METAL PANS: Oven temperatures in this book are adjusted for oven-proof glassware. To use metal pans, increase oven setting 25°F.

BAKING PRETTY PIE PASTRY: Moisten 3 strips of clean white cloth 1" wide 6" long; squeeze out excess moisture. Arrange strips around fluted edge of filled pie pastry. Remove strips 5 minutes before end of baking period.

HURRY-UP COOLING OF MERINGUE AND FRUIT PIES: Place warm, not hot, pie on cake rack in shallow sink or dishpan containing about 1-inch iced water.

DESSERT FOR TOMORROW'S COMPANY—GOLDEN PARFAIT PIE: Bake and freeze one 9" crumb crust, page 95. Beat 5 egg yolks in top of double boiler; set aside. Combine 1 cup Domino Granulated Sugar, ⅓ cup water and ¼ teaspoon salt in 1-qt. saucepan. Place over heat, stirring constantly until sugar dissolves. Boil, without stirring, to 238°F. or soft ball stage. Beat syrup into yolks gradually. Cook over simmering water, stirring constantly until mixture thickens. Cool. Add ⅛ teaspoon almond and ½ teaspoon vanilla extract and ¼ cup chopped almonds. Chill. Whip 1⅔ cups heavy cream; fold into mixture. Turn parfait into frozen crust. Garnish with almonds or instant coffee. Freeze until firm.

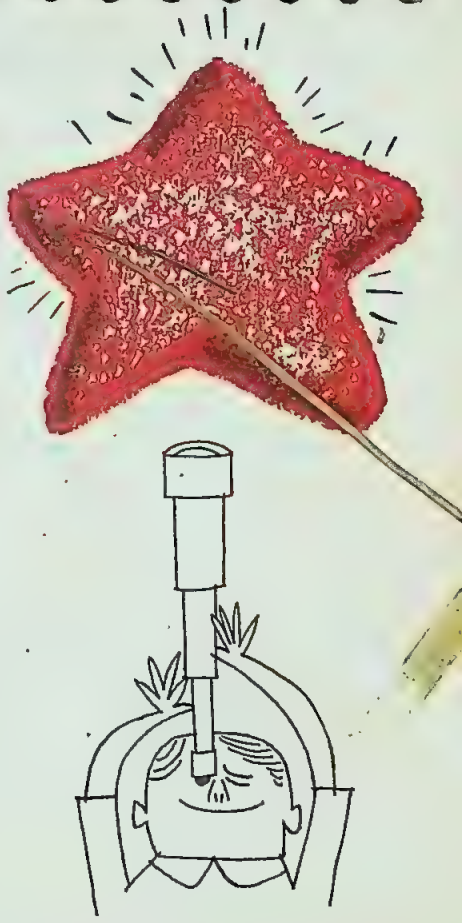
SEASONAL FRUIT TIP: Other parfait pies can be made with recipes on page 68. Freeze excess parfait in crinkled foil or tortoni cups.

OLD-FASHIONED SUGAR COOKIES

- 1 cup Domino Granulated Sugar
- ½ teaspoon salt
- ¾ cup soft butter or margarine
- 1 egg
- 1 teaspoon grated lemon rind
- 1 teaspoon vanilla extract
- 3 cups sifted all-purpose flour
- 1 teaspoon double-acting baking powder
- Egg white, slightly beaten
- Domino Granulated Sugar

Cream sugar, salt and butter or margarine thoroughly. Beat egg, lemon rind and extract into creamed mixture until light and fluffy. Sift together flour and baking powder. Gradually stir into creamed ingredients.

Roll dough ⅛" thick on floured board. Cut into fancy shapes. Place on ungreased cookie sheet. Brush with egg white; sprinkle with sugar. Bake in moderate oven 350°F. 11-12 minutes or until light brown around edges. Remove to cooling rack. Store in airtight container. Yield: about 7 dozen cookies.



BUTTERSCOTCH REFRIGERATOR COOKIES

- 2 cups firmly packed Domino Dark Brown Sugar
- 1 teaspoon salt
- ½ lb. (1 cup) soft butter or margarine
- 2 eggs
- 1 teaspoon vanilla extract
- 3 cups sifted all-purpose flour
- 1 teaspoon double-acting baking powder
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- 1 cup chopped pecans or walnuts

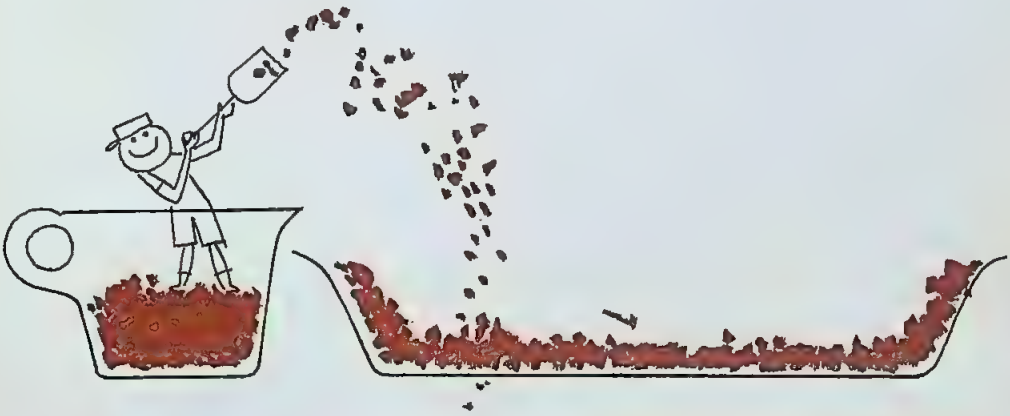
Cream sugar, salt and butter or margarine thoroughly. Beat eggs and extract into creamed mixture until light and fluffy. Sift together flour, baking powder, soda and cinnamon. Gradually stir into creamed ingredients. Work nuts into dough. Chill slightly.

Form dough into 3 rolls; wrap each in waxed paper and place on metal tray. Chill overnight. Slice ¼" cookies; place on ungreased cookie sheet. Bake cookies in moderate oven 350°F. 8-12 minutes or until brown around edges. Remove to cooling rack. Store in airtight container. Yield: 6-8 dozen cookies.

GINGERSNAP PIE CRUST

1½ cups gingersnap crumbs
2 tablespoons Domino Granulated Sugar
⅓ cup soft butter or margarine

Blend crumbs, sugar and butter or margarine in mixing bowl. Press firmly against sides and bottom of greased 9" oven-proof glass pie plate. Bake in moderate oven 375°F. 8-10 minutes until edges brown slightly. Yield: one 9" pie crust.



GRAHAM CRACKER PIE CRUST

1½ cups graham cracker crumbs
¼ cup Domino Granulated Sugar
⅛ teaspoon cinnamon
⅓ cup soft butter or margarine

Combine crumbs, cinnamon and sugar in mixing bowl. Blend butter or margarine into mixture. Press firmly against sides and bottom of greased 9" oven-proof glass pie plate. Bake in moderate oven 375°F. 8-10 minutes until edges brown slightly. Yield: one 9" pie crust.

MERINGUE FOR PIES AND PUDDINGS

⅛ teaspoon cream of tartar, optional
4 egg whites, room temperature
½ cup Domino Superfine Sugar

Stir cream of tartar into egg whites in large mixing bowl very briefly. Beat at highest speed until whites stand in firm peaks but are not dry. Sprinkle tablespoonsful of superfine sugar on whites slowly, beating continuously until sugar is used.

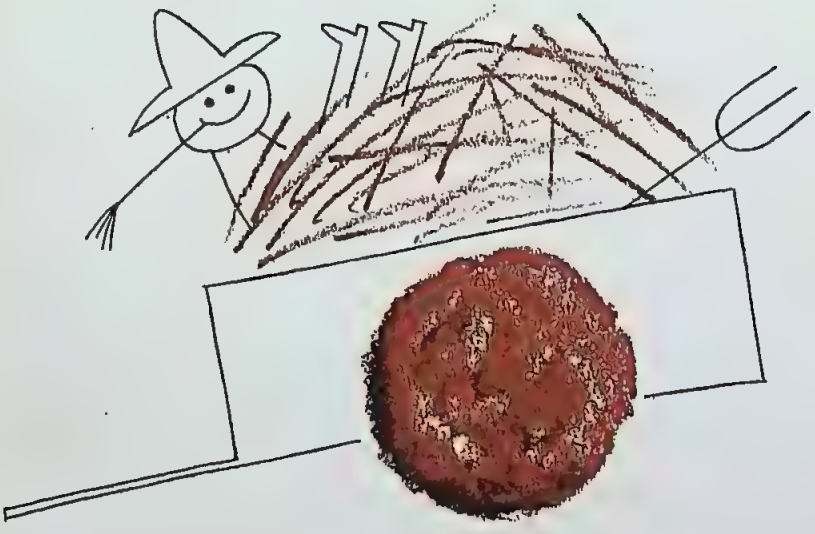
Spoon meringue onto pie filling, touching meringue to crust all around, or spoon meringue onto pie or pudding in any desired pattern. Bake in hot oven 425°F. 4½-5 minutes or until delicately brown. Take care not to overbake and cause meringue shrinkage and toughness. Remove pie or pudding to cooling rack. Yield: meringue for one 9" pie or pudding.

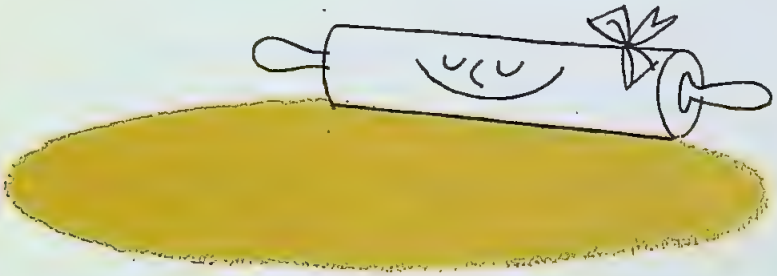
OATMEAL COOKIES

1 cup firmly packed Domino Dark Brown Sugar
½ teaspoon salt
¼ lb. (½ cup) soft butter or margarine
1 egg
½ teaspoon vanilla extract
¼ cup buttermilk (or 1 teaspoon vinegar with enough sweet milk to make ¼ cup liquid)
1¼ cups sifted all-purpose flour
¼ teaspoon baking soda
½ teaspoon cinnamon
1 cup rolled oats
¾ cup seedless raisins, chopped
½ cup chopped pecans or walnuts

Cream sugar, salt and butter or margarine thoroughly. Beat egg and extract into creamed mixture until light and fluffy. Add buttermilk. Sift together flour, soda and cinnamon.

Add flour mixture and rolled oats separately to creamed mixture, blending well after each addition. Work raisins and nuts into batter. Drop from teaspoons onto ungreased cookie sheet. Bake in hot oven 400°F. about 12 minutes or until light brown around edges. Remove to cooling rack. Store in airtight container with waxed paper between layers. Yield: 4 dozen cookies.





FLAKY PIE PASTRY

	Single Crust	Double Crust
Sifted all-purpose flour	1½ cups	2 cups
Salt	¾ teaspoon	1 teaspoon
Shortening	½ cup	⅔ cup
Chilled water	⅓ to ½ cup	½ to ⅔ cup

Combine flour and salt in mixing bowl. Blend shortening into mixture with pastry blender or two knives. Sprinkle water over mixture, stirring lightly with a fork until dough forms a ball. Cover bowl; chill dough partially.

Single-Crust: On floured board, roll out pastry about ⅛" thick, providing a 12" disc. Roll dough over rolling pin and lift gently into 9" oven-proof glass pie plate. Fit lightly into place. Do not stretch. Trim edge, allowing a slight overlap; flute with fingers. Use baking instructions from pie recipe or bake in hot oven 425°F. 10-15 minutes. Cool on rack before using. Yield: pastry for single-crusted 9" pie.

Double-Crust: Divide dough into two portions, one slightly larger than other. Return smaller portion to refrigerator to use later as top crust. On floured board, roll out larger portion about ⅛" thick, providing a 12" disc. Roll dough over rolling pin and lift gently into 9" oven-proof glass pie plate. Fit lightly into place. Do not stretch. Trim edge, allowing a little overlap. Fill pastry with desired filling. Roll out second portion of pastry in similar manner.

Fold double and cut design near center. Lift gently and spread across filling. Trim.

OR

Cut ¾ inch strips of pastry and form into lattice work on waxed paper. Transfer lattice gently to cover filling. Trim.

Secure edges by dampening edge of lower crust and pressing two crusts together. Flute with fingers. Use baking instructions from pie recipe. Or place in hot oven 425°F. 10 minutes; reduce heat to moderate 350°F.; bake 40-50 minutes or until done. Remove pan to cooling rack. Yield: pastry for double-crusted 9" pie.

FROSTY HERMITS

2 cups firmly packed Domino Dark Brown Sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon ground cloves
½ lb. (1 cup) soft butter or margarine
2 eggs
½ cup cultured sour cream (or 1 teaspoon vinegar with enough sweet milk to make ⅓ cup liquid)
3½ cups sifted all-purpose flour
¼ to ½ cup chopped citron, as desired
¼ to ½ cup chopped candied cherries, as desired
½ cup chopped pecans or walnuts
1 cup seedless raisins

Sugar Glaze page 35

Mix sugar, soda, salt, cinnamon, nutmeg and cloves. Cream mixture with butter or margarine thoroughly. Beat eggs and sour cream separately into mixture until light and fluffy.

Add flour gradually, blending well. Work citron, cherries, nuts and raisins into batter. Drop from teaspoons 2" apart on greased cookie sheet. Bake in hot oven 400°F. 8-10 minutes or until cookies are firm to touch. Remove to cooling rack. When cool, coat with sugar glaze. Store in airtight container with waxed paper between layers. Yield: 7-8 dozen hermits.

BAKED ALASKA PIE

1½ pints ice cream, any flavor
*1 baked and frozen 9" crumb crust, page 95
⅛ teaspoon cream of tartar
4 egg whites, room temperature
½ cup Domino Superfine Sugar

Spoon ice cream into crust. Place in freezer until very firm. Stir cream of tartar into egg whites in large mixing bowl, very briefly. Beat at highest speed until whites stand in peaks but are not dry. Sprinkle tablespoonsful of sugar on whites slowly, beating continuously until sugar is used. Spread meringue on pie, touching meringue to crust all around to cover ice cream completely. Bake in extremely hot oven 500°F. 3-4 minutes or until delicate brown. Yield: one 9" pie.

*Use metal pie pan.

SPRITZ

¾ cup Domino Granulated Sugar
½ teaspoon salt
½ lb. (1 cup) soft butter or margarine
1 egg yolk
2 egg whites
½ teaspoon almond extract
½ teaspoon vanilla extract
3 cups sifted all-purpose flour

Cream sugar, salt and butter or margarine thoroughly. Beat egg yolk, whites and extracts into creamed mixture until light and fluffy. Gradually stir flour into mixture. Force dough through cookie press onto ungreased cookie sheet. Bake in hot oven 400°F. 8-10 minutes or until light brown around edges. Remove to cooling rack. Store in airtight container. Yield: about 8 dozen cookies.

CHOCOLATE MERINGUE PIE

Dough for single-crusted pie pastry, page 94
⅔ cup Domino Granulated Sugar
¼ cup cornstarch
½ teaspoon salt
2 cups milk
2½ ounces unsweetened chocolate, cut in pieces
4 egg yolks, slightly beaten
1 teaspoon vanilla extract
1 tablespoon butter or margarine
Meringue, page 95

Line 9" oven-proof glass pie plate with pastry; bake according to pastry directions.

Mix granulated sugar, cornstarch and salt in top of double boiler. Blend milk into sugar mixture. Add chocolate pieces. Cook over simmering water, stirring constantly until chocolate melts and mixture is thick and smooth, about 10 minutes. Remove from heat.

Stir a little of hot mixture into beaten yolks; then blend yolks into hot mixture. Cook over simmering water, stirring constantly until thick, 7-10 minutes. Remove from heat. Blend extract and butter or margarine into hot mixture. Turn filling into baked pie crust.

Spoon meringue onto filling and bake according to meringue directions.

Yield: one 9" pie.

BUTTERSCOTCH MERINGUE PIE

Dough for single-crusted pie pastry, page 94
⅔ cup firmly packed Domino Dark Brown Sugar
5 tablespoons cornstarch
½ teaspoon salt
2¼ cups milk
4 egg yolks, slightly beaten
1½ teaspoons vanilla extract
2 tablespoons butter or margarine
Meringue, page 95

Line 9" oven-proof glass pie plate with pastry; bake according to pastry directions.

Mix brown sugar, cornstarch and salt in top of double boiler. Blend milk into sugar mixture. Cook over simmering water, stirring constantly until mixture is thick and smooth, about 10 minutes. Remove from heat.

Stir a little of hot mixture into beaten yolks; then blend yolks into hot mixture. Cook over simmering water, stirring constantly until thick, about 10 minutes. Beat lightly with whisk as necessary to keep filling smooth. Remove from heat. Blend extract and butter or margarine into mixture. Turn filling into baked pie crust.

Spoon meringue onto filling and bake according to meringue directions.

Yield: one 9" pie.

ICY CHRISTMAS CAKES

- 1 cup firmly packed Domino Light Brown Sugar
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon ground cloves
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- 1 egg
- ¾ cup honey
- 2¾ cups sifted all-purpose flour
- ⅓ cup chopped citron
- ⅓ cup chopped nuts
- Almond halves, blanched and skinned
- Bits of citron and candied cherries

Glaze

- 1½ cups Domino Granulated Sugar
- ½ cup water
- 5 tablespoons Domino Confectioners 10-X Sugar

Mix sugar, soda, cinnamon, nutmeg and cloves. Blend lemon juice, rind, egg and honey into sugar mixture. Gradually stir flour into mixture. Work citron and nuts into dough. Chill thoroughly.

Form ¾" balls; place on greased cookie sheet. (Note: dough is sticky.) Flatten each ball by pressing almond halves into cookie to form a mounded daisy. Make daisy center with a bit of citron or candied cherry. Bake in hot oven 400°F. about 10 minutes. Remove to cooling rack.

Glaze: Combine granulated sugar and water in 1-quart saucepan. Place over heat, stirring constantly until sugar dissolves. Boil, without stirring, to 230°F. or thread stage. Remove from heat.

Blend confectioners sugar into syrup with fork or whisk. Stir until smooth and slightly thick. Brush or spoon glaze onto cakes. If mixture becomes dry and crusty, reheat slightly and stir a little water into glaze.

When cool, store in airtight container to mellow. Yield: 6-7 dozen cakes.

LEMON CHIFFON PIE

1 baked 9" crumb crust, page 95
⅔ cup Domino Granulated Sugar
1 envelope unflavored gelatine
½ teaspoon salt
4 egg yolks, slightly beaten
*½ cup lemon juice
*½ teaspoon grated lemon rind
¼ teaspoon cream of tartar
4 egg whites, room temperature
⅓ cup Domino Superfine Sugar
½ cup heavy cream, whipped
*Yellow food coloring, optional

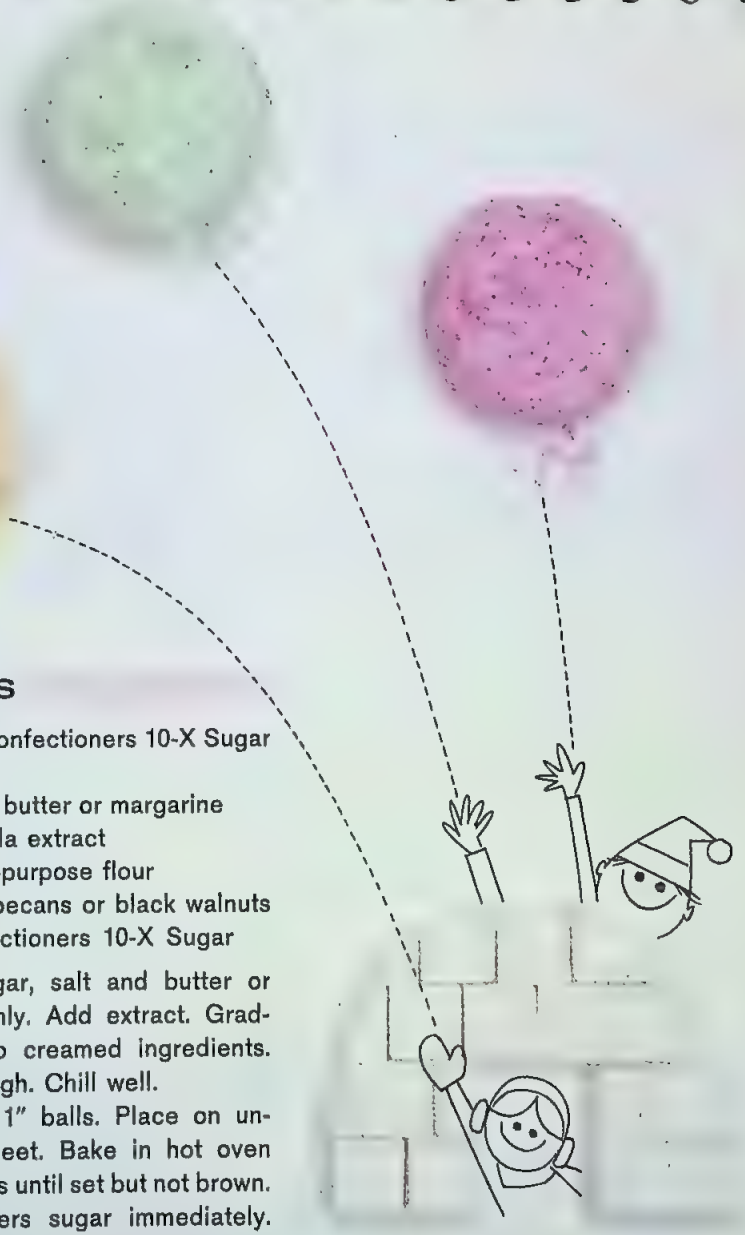
Set crust in refrigerator to chill.

Mix granulated sugar, gelatine and salt in top of double boiler. Combine beaten yolks, lemon juice and rind; blend into sugar mixture. Cook over simmering water, stirring constantly until gelatine dissolves and mixture coats spoon. Cool thoroughly, stirring occasionally.

When mixture begins to thicken, stir cream of tartar into egg whites in large mixing bowl very briefly. Beat at highest speed until whites stand in firm peaks but are not dry. Sprinkle tablespoonsful of superfine sugar on whites slowly, beating continuously until sugar is used.

Fold meringue and whipped cream into lemon mixture separately. Tint with coloring. Turn into chilled crumb crust; chill until firm. Yield: one 9" pie.

***LIME CHIFFON PIE** may be made by substituting limes for lemons and tinting with green food coloring.



SNOWBALLS

½ cup Domino Confectioners 10-X Sugar
¼ teaspoon salt
½ lb. (1 cup) soft butter or margarine
1 teaspoon vanilla extract
2¼ cups sifted all-purpose flour
½ cup chopped pecans or black walnuts
Domino Confectioners 10-X Sugar

Cream sugar, salt and butter or margarine thoroughly. Add extract. Gradually stir flour into creamed ingredients. Work nuts into dough. Chill well.

Form into 1" balls. Place on ungreased cookie sheet. Bake in hot oven 400°F. 10-12 minutes until set but not brown. Roll in confectioners sugar immediately. Cool on rack. Roll in sugar again. Store in airtight container. Yield: 5 dozen snowballs.

Pastel-Tinted Snowballs can be made by rolling cookies in colored sugar. To tint sugar: place ½ lb. confectioners sugar into blender. Drop several drops of food coloring into center of sugar; blend briefly. Pink, green and yellow sugars make pretty snowballs.

Snowballs can be hung on the Christmas tree as ornaments. Double 6" pieces of clean white string; form dough into balls around string so that ends can be tied later.

M-M-MOCHA CHIFFON PIE

1 baked 9" crumb crust, page 95
¾ cup Domino Granulated Sugar
1 envelope unflavored gelatine
2 tablespoons instant coffee
1 teaspoon all-purpose flour
½ teaspoon salt
4 egg yolks, well beaten
1¼ cups milk
1½ ounces unsweetened chocolate, cut in pieces
1 teaspoon vanilla extract
¼ teaspoon cream of tartar
4 egg whites, room temperature
⅓ cup Domino Superfine Sugar
½ cup heavy cream, whipped
Chopped nuts, optional

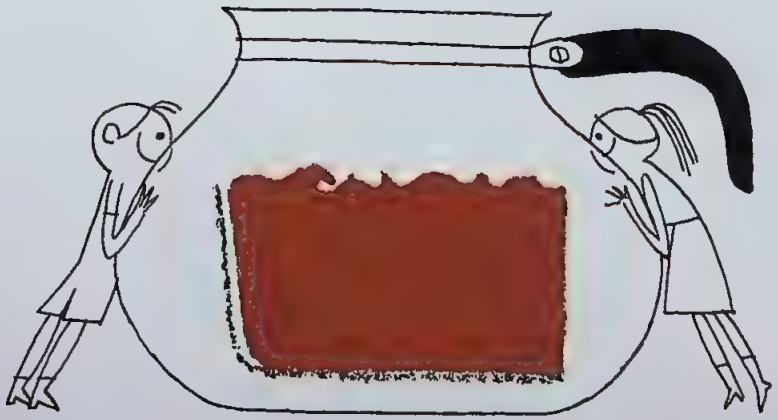
Set crust in refrigerator to chill.

Mix granulated sugar, gelatine, instant coffee, flour and salt in top of double boiler. Combine beaten yolks and milk; blend into sugar mixture. Add chocolate pieces. Cook over simmering water, stirring constantly until chocolate melts and mixture coats spoon. Remove from heat; add extract. Cool thoroughly, stirring occasionally. Chill slightly.

When mixture begins to thicken, stir cream of tartar into egg whites in large mixing bowl very briefly. Beat at highest speed until whites stand in firm peaks but are not dry. Sprinkle tablespoonsful of superfine sugar on whites slowly, beating continuously until sugar is used.

Fold meringue and whipped cream into mocha mixture separately. If necessary, chill until mixture begins to set. Turn into chilled crumb crust. Garnish with nuts. Chill until firm. Yield: one 9" pie.

CHOCOLATE CHIFFON PIE: Omit instant coffee; increase chocolate to 2 ounces. If desired, add ⅛ teaspoon cinnamon.



BLONDIES

1½ cups firmly packed Domino Dark Brown Sugar
1 teaspoon salt
¼ lb. (½ cup) butter or margarine, melted
2 eggs
1 teaspoon vanilla extract
1½ cups sifted all-purpose flour
1¼ teaspoons double-acting baking powder
1 cup chopped nuts
Domino Confectioners 10-X Sugar

Cream sugar with salt and melted butter or margarine thoroughly. Beat eggs into creamed mixture, one at a time, until light and smooth. Add extract.

Sift together flour and baking powder; stir into creamed ingredients, blending well. Add nuts; mix briefly. Spread batter into greased 11 x 7" pan. Bake in moderate oven 350°F. 30-35 minutes or until done.

While warm, cut 1½ x 2½" bars and roll in confectioners sugar. Remove to cooling rack. Store in airtight container with waxed paper between layers. Roll in confectioners sugar again if necessary before serving. Yield: 16 blondies.

DATE-NUT BARS: Proceed by Blondies recipe, adding 1 cup of chopped dates with nuts. Spread batter into greased 9" square pan. Bake by above directions. While warm, cut 1½ x 2¾" bars. Yield: 18 bars.

BROWNIES

½ cup shortening
2 ounces unsweetened chocolate
1 cup Domino Granulated Sugar
¾ teaspoon salt
2 eggs
1 teaspoon vanilla extract
¾ cup sifted all-purpose flour
½ teaspoon double-acting baking powder
½ cup chopped pecans or walnuts

Melt shortening and chocolate in top of double boiler over simmering water. Remove from heat; cool. Cream chocolate mixture, sugar and salt thoroughly. Beat eggs into creamed mixture, one at a time, until light and smooth. Add extract.

Sift together flour and baking powder: stir into creamed ingredients, blending well. Add nuts; mix briefly. Spread batter into greased 8" square pan. Bake in moderate oven 350°F. 25-30 minutes or until done. Remove to cooling rack. When cool, cut 2" squares. Store in airtight container with waxed paper between layers. Yield: 16 brownies.

NESSELRODE PIE

1 baked 9" crumb crust, page 95
¼ cup Domino Granulated Sugar
5 teaspoons unflavored gelatine
1 teaspoon all-purpose flour
½ teaspoon salt
3 egg yolks, well beaten
1½ cups milk
1 tablespoon rum extract
½ teaspoon vanilla extract
*2 tablespoons finely chopped candied cherries
1 tablespoon each finely chopped candied citron, orange and lemon peels
1 tablespoon chopped seedless raisins
2 tablespoons chopped almonds
¼ teaspoon cream of tartar
3 egg whites, room temperature
¼ cup Domino Superfine Sugar
½ pt. (1 cup) heavy cream, whipped
Chocolate curls, optional

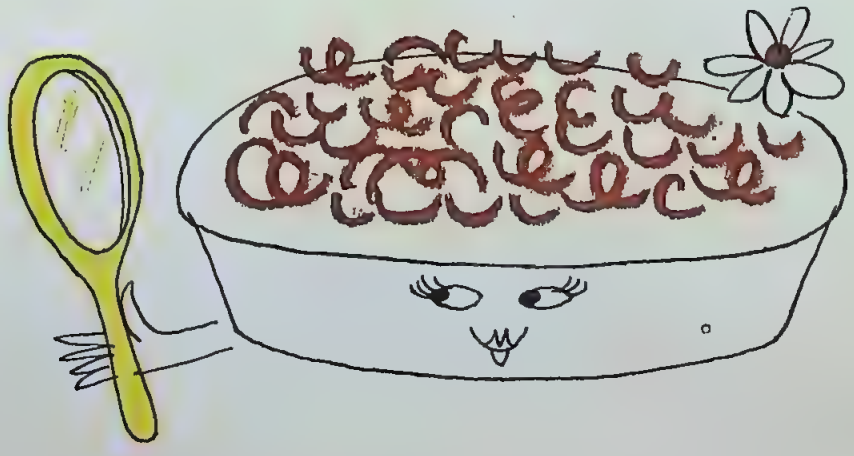
Set crust in refrigerator to chill.

Mix granulated sugar, gelatine, flour and salt in top of double boiler. Combine beaten yolks and milk; blend into sugar mixture. Cook over simmering water, stirring constantly until gelatine dissolves and mixture coats spoon. Remove from heat; add extracts. Cool, stirring occasionally. Add fruits and nuts; chill slightly.

When mixture begins to thicken, stir cream of tartar into egg whites in large mixing bowl very briefly. Beat at highest speed until whites stand in firm peaks but are not dry. Sprinkle tablespoonsful of superfine sugar on whites slowly, beating continuously until sugar is used.

Fold meringue and whipped cream into fruit mixture separately. If necessary, chill until mixture begins to set. Turn into chilled crumb crust. Garnish with chocolate curls. Chill until firm. Yield: one 9" pie.

*Mixed fruits, ⅓ cup finely chopped, can be substituted for the combined candied fruits and peels.



'49ERS GOLD BARS

1½ cups (11 oz. pkg.) dried apricots
4 eggs
1 cup firmly packed Domino Light Brown Sugar
1 cup Domino Granulated Sugar
½ teaspoon salt
2 teaspoons grated orange rind
2 cups sifted all-purpose flour
2 teaspoons double-acting baking powder
½ teaspoon nutmeg
1 cup chopped walnuts

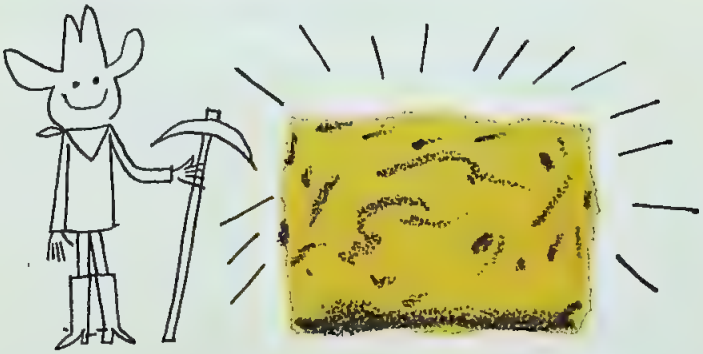
Domino Confectioners 10-X Sugar

Soak apricots in water until soft. Drain well; cut into small pieces.

Beat eggs well. Blend sugars and salt; gradually beat into eggs until light and foamy. Add orange rind.

Sift together flour, baking powder and nutmeg; gradually fold into egg mixture. Add apricots and nuts; mix briefly. Spread batter into 2 greased 9" square pans. Bake in moderate oven 350°F. 30-35 minutes or until done.

When partially cool, cut 1 x 3" bars and roll in confectioners sugar. Remove to cooling rack. If necessary to store bars, place in airtight container with waxed paper between layers; roll again in confectioners sugar before serving. Yield: 36 bars.



PRUNE BARS

Make the following substitutions in the recipe for '49ERS GOLD BARS:

1½ cups dried prunes for apricots
1 cup chopped pecans for walnuts

Soak prunes in water until soft. Drain well; remove pits and cut prunes into small pieces. Follow instructions of above recipe for the remainder of mixing technique.

RED CHERRY PIE

Dough for double-crusted pie pastry, page 94
*2 1-lb. cans red tart, pitted cherries in heavy syrup
¾ cup Domino Granulated Sugar
3 tablespoons cornstarch
⅛ teaspoon salt
4 drops red food coloring, optional
¼ teaspoon almond extract
1 tablespoon butter or margarine

Line 8 or 9" oven-proof glass pie plate with pastry, holding second portion of dough in refrigerator until needed.

Drain cherries; reserve ⅔ cup syrup. Combine sugar, cornstarch and salt in 2-qt. saucepan. Blend syrup into sugar mixture. Cook over low heat, stirring constantly until mixture thickens and becomes translucent, about 10 minutes. Add cherries, coloring and extract. Bring to boiling point again, stirring gently. Turn filling into pastry-lined plate. Dot with butter or margarine.

Cover with lattice-top according to pastry directions. Bake in hot oven 425°F. 30-35 minutes or until pastry is brown and syrup begins to bubble. Yield: one 8 or 9" pie.

*If water-packed cherries are used, increase sugar to 1 cup and use only ½ cup syrup.

APPLE CRUMB PIE

Dough for single-crusted pie pastry, page 94
⅓ cup Domino Granulated Sugar
¼ teaspoon salt
¼ teaspoon cinnamon
¼ teaspoon nutmeg
½ teaspoon grated lemon rind, optional
1 tablespoon soft butter or margarine
6 to 8 greening or other tart pie apples, pared and sliced

Crumb topping

¾ cup firmly packed Domino Light Brown Sugar
¼ cup Domino Granulated Sugar
¾ cup sifted all-purpose flour
¼ teaspoon salt
¼ lb. (½ cup) butter or margarine

Line 9" oven-proof glass pie plate with pastry.

Blend sugar, salt, spices, lemon rind and butter or margarine in large mixing bowl. Toss apples in mixture. Arrange in pastry-lined plate.

Crumb topping: Place crumb-topping ingredients in mixing bowl; blend with pastry blender to form coarse crumbs. Spoon topping over apples.

Bake in hot oven 425°F. 15 minutes; reset oven temperature control to 350°F. and bake 35-40 minutes or until apples are tender. Remove to cooling rack. Yield: one 9" pie.

COOKIE NOTES

CREAMING VERSUS MIXING: Cream sugar and shortening thoroughly. The term **cream** does not mean **mix.** It means to beat sugar and soft shortening together until the grainy appearance of sugar has changed. Under-creaming may leave a crumbly dough which appears to be too dry; it may make a dough hard to handle; it certainly does not produce a top-quality cookie.

COOKIE-ROLLING: Use flour on board **liberally** so that handling difficulties do not arise—cookie recipes in this book are balanced so that a little flour absorbed during rolling will not harm them.

UTENSIL SKILL: Buy a cookie or hamburger spatula—this wide spatula with bent handle moves cookies to and from hot cookie sheets easily.

BAKING TIPS: Do not place cookies very close to edge of cookie sheets. Use cookie sheets which provide leeway for free air circulation around the sides of the oven. If oven tends to brown cookies unevenly, turn cookie sheets around or switch sheets from shelf to shelf during baking.

HOW TO STORE COOKIES: Use airtight containers—one to keep moisture in soft cookies and another to keep moisture out of crisp cookies.

COOKIE CHEFS: Teach ten-year-olds to make drop, molded or bar cookies—both girls and boys love this activity. In a short time the child will be ready to make refrigerator and pressed cookies. A youthful cook of twelve showing real promise should be able to make rolled cookies without difficulty. Teen-age cooks enjoy making pretty glazed cookies.

THE MAGICIAN'S BOX: Create a pantry box of decorating materials. Watch supermarkets and fancy-food shops for

- colored coarse sugars
- colored dragees, several sizes
- variety of nuts
- high-quality candied cherries
- halves of candied citron
- angelica
- well-colored candied fruits

the Pie Plate

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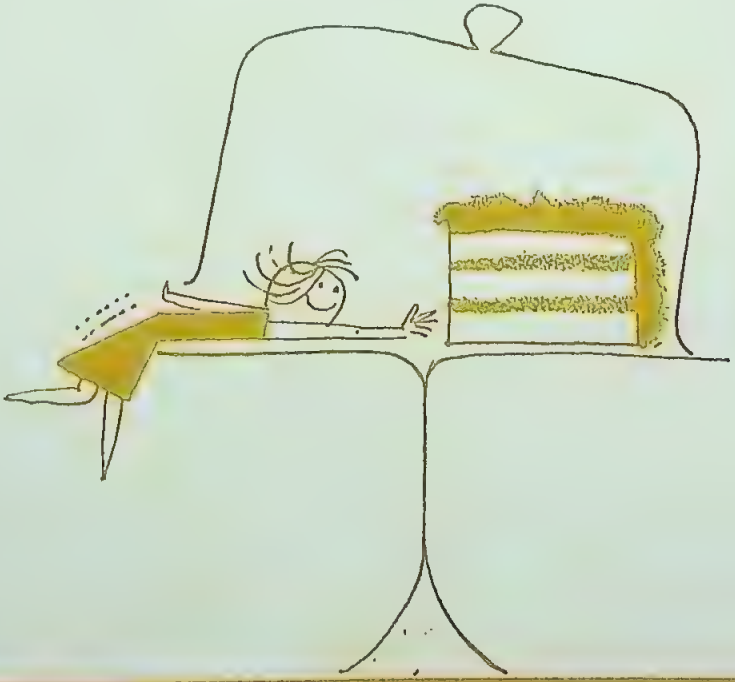

THE PIE PLATE

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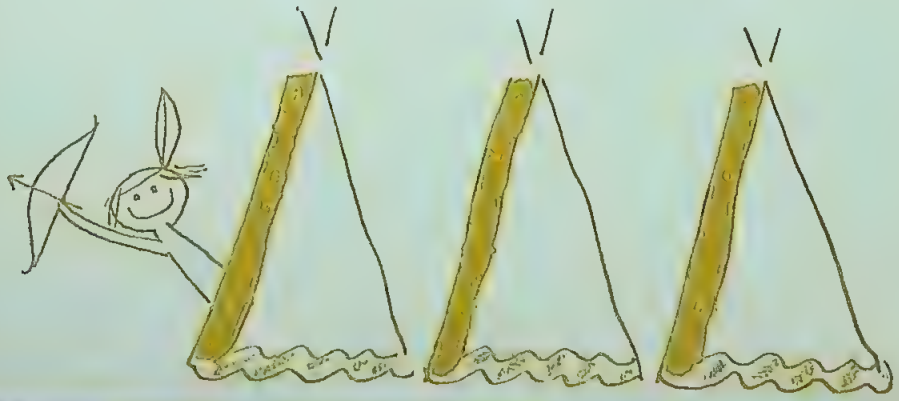


the Cake Box

BREAD NOTES

A LITTLE MORE SUGAR FOR BEAUTIFUL RESULTS: Experimentation in the Domino Sugar Bowl Kitchen has indicated that:

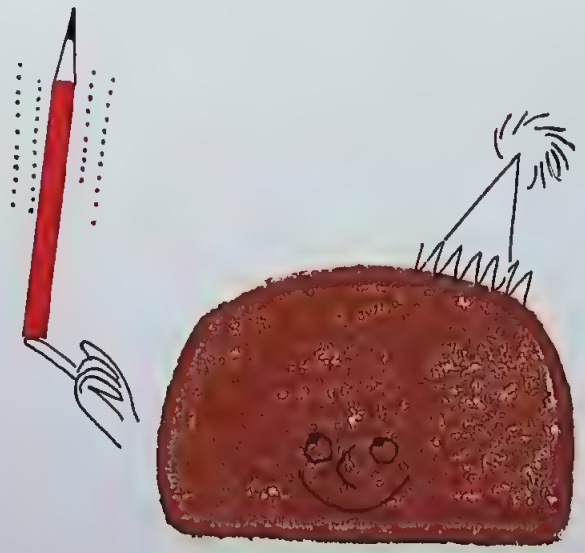
1. A little more sugar in a standard yeast dough gives an optimum texture.
2. Blending of sugar and dry yeast before the addition of water prevents any tendency to lump.
3. Scalding of pasteurized milk is not necessary.

COVERING DOUGHS FOR RISING: Use clear plastic wrap or aluminum foil to cover yeast doughs in large bowls. Either material retains moisture and prevents crust from forming on dough.

WARM PLACE FOR RISING: Doughs rise in approximately one hour if kept in a place between 90 and 95°F. Individuals with pilot light in their gas ovens can make use of this small amount of heat—place dough in oven, put accurate thermometer in front of dough. Keep constant under 95°F., propping door open as necessary. Doughs may also be placed **on a cake rack** over the warm pilot-light area on top of a gas range.

A USEFUL SPOON: A fruit spoon or a teaspoon with pointed tip is especially useful in dripping glazes on breads, cakes and cookies.

GOOD USE OF TIME: When a sit-down job is needed to provide rest or when extra help is available, prepare nuts and fruits for later use. Chop nuts; store in covered glass jar in refrigerator. Color citron and cut out flowers, page 37; wrap in waxed paper individually and store in airtight container in the refrigerator for later use.



DOMINO YELLOW CAKE

2 cups Domino Superfine or Domino Granulated Sugar
½ teaspoon salt
½ lb. (1 cup) semi-soft butter or margarine
4 eggs, separated
¾ teaspoon orange extract
½ teaspoon lemon extract
3 cups sifted cake flour
2½ teaspoons double-acting baking powder
1 cup milk

Cream sugar, salt and butter or margarine thoroughly in large mixing bowl. Beat egg yolks into creamed mixture, one at a time, until light and fluffy. Add extracts.

Sift together flour and baking powder. Add parts of flour mixture and milk alternately to creamed mixture, blending well after each addition. Beat egg whites at highest speed until stiff but not dry. Gently fold whites into batter.

Turn into *3 greased and floured 9" round cake pans. Bake in moderate oven 350°F. about 35 minutes or until cake tester comes out clean. Turn layers out on cooling rack. Yield: three 9" layers.

*If 3 pans are not available, use 2 and bake layers 40-45 minutes.

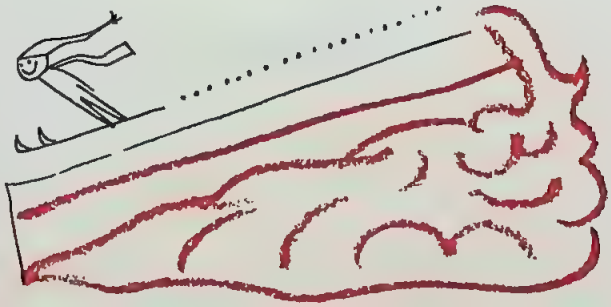
SNOW WHITE CAKE

1¾ cups Domino Superfine or Domino Granulated Sugar
½ teaspoon salt
¾ cup soft shortening
½ teaspoon vanilla extract
½ teaspoon lemon extract
3 cups sifted cake flour
3 teaspoons double-acting baking powder
1 cup milk
6 egg whites, room temperature

Cream sugar, salt and shortening in large mixing bowl until light and fluffy. Add extracts. Sift together flour and baking powder. Add parts of flour mixture and milk alternately to creamed mixture, blending well after each addition.

Place egg whites in large mixing bowl; beat at highest speed until stiff but not dry. Gently fold whites into batter.

Turn into 2 greased and floured 9" round cake pans. Bake in moderate oven 375°F. 25-30 minutes or until cake tester comes out clean. Turn layers out on cooling rack. Yield: two 9" layers.



CHRISTMAS TREE BREAD

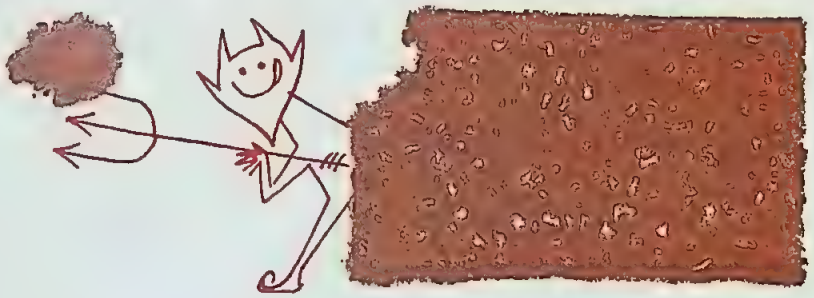
Basic Dough for Christmas Tree Bread, page 80
Melted shortening or salad oil
Sugar Glaze, page 35
Candied citron and cherries, page 37

Prepare basic dough for Christmas tree bread.

When dough has doubled bulk, press down in bowl. Turn dough onto floured board; knead until smooth. Divide dough in half. Taking half of dough, form a 65" rope ½" thick. Clip 5" piece and reserve for tree trunk.

Working on greased cookie sheet, coil rope back and forth to make a triangle-shaped tree 8½" wide and 8" high. Double remaining piece of rope and form tree trunk. Make second tree with remaining dough. Brush trees with melted shortening. Allow to rise in warm place until light, about 40 minutes. Bake in moderate oven 350°F. 25 minutes or until done. Place cookie sheets on cooling racks. Brush bread with melted shortening. When almost cool, remove trees from pans.

Prepare sugar glaze; pour or spoon onto trees. Decorate with candied cherries and citron. Yield: 2 trees.



DEVIL'S FOOD CAKE

- 1⅔ cups Domino Superfine or Domino Granulated Sugar
- 1½ teaspoons salt
- ⅔ cup shortening
- 3 ounces unsweetened chocolate, melted
- 3 eggs
- 1½ teaspoons vanilla extract
- 2¼ cups sifted cake flour
- ½ teaspoon double-acting baking powder
- 1¼ teaspoons baking soda
- 1⅓ cups buttermilk (or sweet milk plus 1 tablespoon vinegar)

Cream sugar, salt and shortening thoroughly in large mixing bowl. Add melted chocolate; blend. Beat eggs into creamed mixture, one at a time, until smooth and shiny. Add extract.

Sift together flour, baking powder and soda. Add parts of flour mixture and buttermilk alternately to creamed mixture, blending well after each addition. Turn into two 9" round cake pans with bottoms lined with waxed paper. Bake in moderate oven 350°F. 40 minutes or until cake tester comes out clean. Turn layers out on cooling rack. Yield: two 9" layers.

SUGAR 'N SPICE CAKE

- 1 cup firmly packed Domino Light Brown Sugar
- ¾ cup Domino Granulated Sugar
- 1 teaspoon salt
- ¾ cup shortening
- 4 eggs
- 1 teaspoon vanilla extract
- 2¼ cups sifted cake flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon ground cloves
- ¼ teaspoon **each** ground nutmeg and allspice
- 1 cup buttermilk (or sweet milk plus 1 tablespoon vinegar)

Blend light brown and granulated sugars and salt in large mixing bowl. Cream sugar mixture and shortening thoroughly. Beat eggs into creamed mixture, one at a time, until light and fluffy. Add extract.

Sift together flour, soda and spices. Add parts of flour mixture and buttermilk alternately to creamed mixture, blending well after each addition. Turn into 2 greased and floured 9" round cake pans. Bake in moderate oven 350°F. 35-40 minutes or until cake tester comes out clean. Turn layers out on cooling rack. Yield: two 9" layers.

EASTER GIFT LOAVES

Basic dough for Easter Gift Loaves, page 80
Melted shortening or salad oil
Sugar Glaze, page 35
Toasted almond halves
Candied cherries
Strips of citron

Prepare basic dough for Easter gift loaves by following directions to double asterisk.

Turn newly-prepared dough onto floured board and knead until smooth and elastic. Place in greased bowl. Cover; allow to rise in warm place about 1 hour. Press down in bowl.

Turn dough onto floured board. Make 3 loaves to fit greased 9 x 5" loaf pans. Cover loosely; allow to rise in warm place until light to touch, about 1 hour. Brush with melted shortening. Bake in moderate oven 350°F. 40 minutes or until done. Remove to cooling rack. Brush with melted shortening.

When cool, prepare sugar glaze; pour or spoon onto loaves. Decorate with daisies made of almonds, cherries and citron. Yield: 3 loaves.

APPLESAUCE CAKE

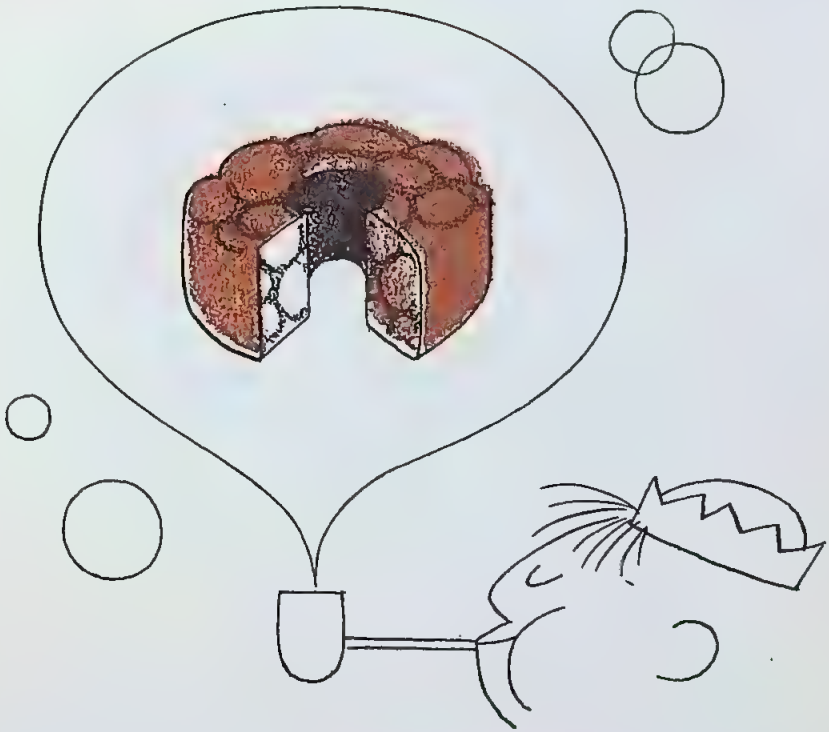
- 2 cups Domino Superfine Sugar
- 1½ teaspoons salt
- ¾ cup shortening
- 4 eggs, separated
- 1 teaspoon grated lemon rind
- 3¼ cups sifted all-purpose flour
- 1½ teaspoons double-acting baking powder
- 1 teaspoon baking soda
- ½ teaspoon **each** ground cloves, nutmeg, cinnamon and allspice
- 1 15-oz. jar (scant 2 cups) applesauce
- 1 cup chopped pecans or walnuts
- 1 cup seedless raisins

Cream 1⅔ cups sugar, salt and shortening in large bowl. Beat egg yolks into creamed mixture, one at a time, until light and fluffy. Add lemon rind.

Sift together flour, baking powder, soda and spices. Add parts of flour mixture and applesauce alternately to creamed mixture, blending well after each addition. Add nuts and raisins; mix briefly.

Place egg whites in large mixing bowl. Beat at highest speed until whites stand in peaks but are not dry. Beating continuously, make meringue by beating remaining ⅓ cup sugar into beaten whites, a tablespoonful at a time. Fold meringue lightly into batter.

Turn into greased and floured 10" tube pan. Bake in slow oven 325°F. 75-80 minutes or until cake tester comes out clean. Turn cake out on cooling rack. Store in airtight container one or more days before serving. Yield: one 10" cake or 16-20 servings.



FANCY BUBBLE BREAD

Basic Dough for Bubble Bread, page 80
Melted butter or margarine (about ⅓ cup)
Domino Dark Brown Sugar (about 1 cup)
Domino Sugar 'n Cinnamon
½ cup coarsely chopped pecans or walnuts

Prepare basic dough for bubble bread. When dough has doubled bulk, press down in bowl; allow to stand 10 minutes. Turn dough onto well-floured board; divide into 6 parts. Form 6 balls from each part. Prevent balls from rising while forming loaf.

One by one, roll 24 balls in melted butter or margarine, then brown sugar. Use to arrange bottom and second layers of loaf. Arrange **bottom layer** of 12 balls in well-greased 9" tube pan. Sprinkle with sugar 'n cinnamon and half of nuts. Arrange **second layer** with another 12 balls; sprinkle with sugar 'n cinnamon and remaining half of nuts. Arrange **top layer** with 12 buttered, unsugared balls. Cover loosely; allow to rise in warm place until light, about 45 minutes.

Bake in moderate oven 350°F. 40 minutes or until done. Allow to stand in pan on cooling rack 6 minutes. Turn bread out on cooling rack. When cool, store in semi-airtight container. Yield: 9" tube loaf or 16-18 slices.

OLD-FASHIONED POUNDCAKE

2⅓ cups Domino Superfine or Domino Granulated Sugar
½ teaspoon salt
½ teaspoon nutmeg or mace
1 teaspoon grated lemon rind
1 lb. (2 cups) semi-soft butter or margarine
1½ teaspoons vanilla or brandy extract
4½ cups sifted cake flour
10 eggs

Blend sugar, salt, nutmeg and lemon rind in large mixing bowl. Cream sugar mixture and butter or margarine until light and fluffy. Add extract. Blend flour into creamed mixture gradually; continue blending until thoroughly mixed. Beat eggs into mixture, one at a time, **beating hard** after each addition.

When smooth, turn batter into greased and floured 10" tube pan. Bake in slow oven 325°F. 1 hour and 20 minutes or until cake tester comes out clean and cake is golden brown. Turn cake out on cooling rack. Cool thoroughly. Let stand in air-tight container at least 24 hours before serving. Yield: one 10" cake or 24 servings.

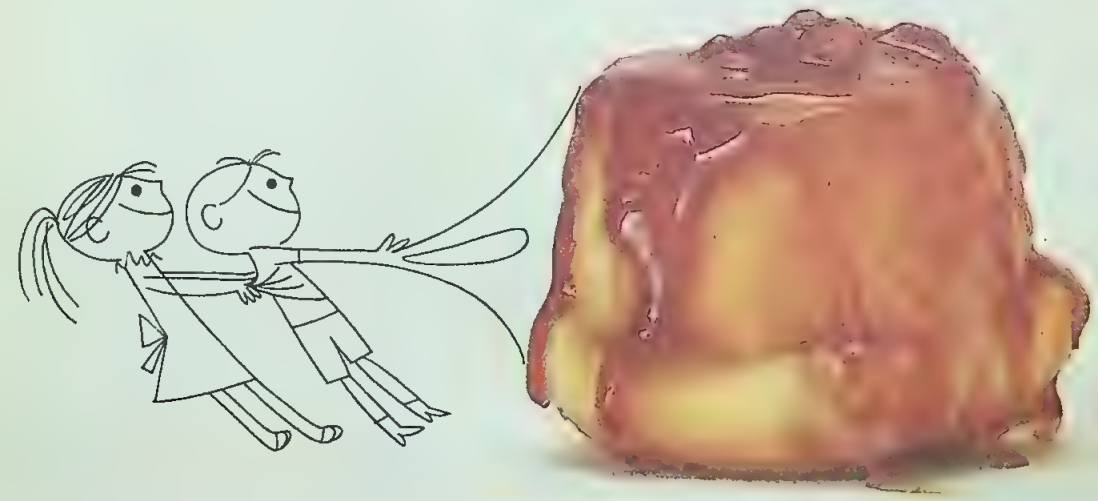
TART JELLY ROLL

5 eggs, separated
¼ teaspoon salt
½ teaspoon vanilla extract
¾ cup Domino Superfine Sugar
¾ cup sifted cake flour
½ teaspoon double-acting baking powder
Domino Confectioners 10-X Sugar
Tart jelly

Combine egg yolks, salt and extract in large mixing bowl. Gradually beat superfine sugar into mixture until light and fluffy. Place egg whites in large mixing bowl. Beat at highest speed until whites stand in peaks but are not dry. Fold whites gently into yolk mixture.

Sift together flour and baking powder; gradually fold into egg mixture until smoothly blended. Line greased 10 x 15" jelly roll pan with greased waxed paper. Spread batter in pan. Bake in moderate oven 350°F. 15-20 minutes or until cake springs back when touched lightly.

Invert over linen towel dusted with confectioners sugar. Remove waxed paper. Roll narrow edge of cake by lifting and pushing gently with towel. Wrap towel tightly around roll; place on cooling rack with open edge of cake turned down. Allow to cool. Unroll cake; spread with jelly. Re-roll and dust with confectioners sugar. Yield: 8 servings.



OH! SO STICKY BUNS

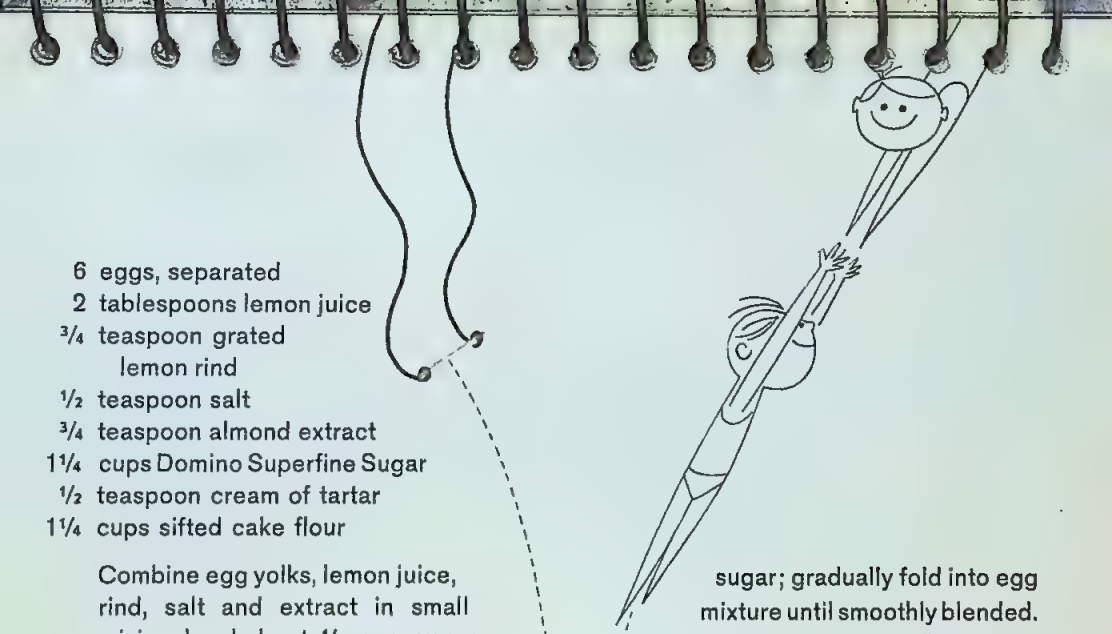
Basic Dough for Sticky Buns page 80
½ cup firmly packed Domino Dark Brown Sugar
½ cup firmly packed Domino Light Brown Sugar
2 tablespoons water
¼ cup butter or margarine
3 tablespoons light corn syrup
¼ teaspoon salt
Nut halves
Melted shortening or salad oil
Domino Sugar 'n Cinnamon
⅔ cup seedless raisins
¾ cup chopped nuts

Prepare basic dough for buns.

Glaze: Combine brown sugars, water, butter or margarine, corn syrup and salt in 1-quart saucepan. Bring to boil, stirring constantly. Remove from heat. Place 1 tablespoon glaze and nut half in well-greased cups of muffin pans. Set muffin pans and remaining glaze aside for later use.

Buns: When dough has doubled bulk, turn onto floured board and knead. Divide dough in half. Roll half of dough into 8 x 15" piece ¼" thick. Brush with melted shortening. Sprinkle with sugar 'n cinnamon and half of raisins and nuts. Roll dough into long roll; secure edge by moistening and pressing to roll. Repeat with second half of dough.

Cut 1¼" slices; arrange in muffin cups. Cover loosely; allow to rise 1 hour in warm place or until light. Brush lightly with melted shortening. Bake in hot oven 425°F. 13 minutes or until done. Turn rolls onto cooling rack over tray or waxed paper. Spoon remaining glaze over hot buns. When cool, store buns in semi-airtight container with waxed paper between layers. Yield: 24 buns.



- 6 eggs, separated
- 2 tablespoons lemon juice
- ¾ teaspoon grated lemon rind
- ½ teaspoon salt
- ¾ teaspoon almond extract
- 1¼ cups Domino Superfine Sugar
- ½ teaspoon cream of tartar
- 1¼ cups sifted cake flour

Combine egg yolks, lemon juice, rind, salt and extract in small mixing bowl; beat ½ cup sugar into yolks until thick and light in color.

Place egg whites in large mixing bowl. Sprinkle cream of tartar on whites. Beat at highest speed until whites stand in peaks but are not dry. Beating continuously, make meringue by beating ½ cup sugar into beaten whites, a tablespoonful at a time. Fold yolk mixture lightly into meringue. Mix flour and remaining ¼ cup sugar; gradually fold into egg mixture until smoothly blended. Turn into greased 10" tube pan with bottom lined with waxed paper. Bake in slow oven 325°F. about 55 minutes or until cake springs back when touched lightly. Invert pan on funnel or suspend over cooling rack. Allow cake to hang and cool 1 hour.

Remove by running sharp thin-bladed knife around side of pan with one long steady stroke. Yield: one 10" cake.

DELICATE SPONGE CAKE

BASIC YEAST DOUGH FOR BUNS & BREADS

	Sticky Buns page 81	Bubble Bread page 82	Easter Gift Loaves page 83	Xmas Tree Bread page 84
Domino Granulated Sugar	1/2 cup	1/2 cup	1 cup	1/2 cup
Dry yeast	1 pkg.	1 pkg.	2 pkgs.	1 pkg.
Lukewarm water	1/4 cup	1/4 cup	1/2 cup	1/4 cup
Eggs	1	2	4	1
Lukewarm milk	1 cup	1/2 cup	1 1/2 cups	1 cup
Shortening, softened	1/3 cup	1/3 cup	2/3 cup	1/3 cup
Salt	1/2 tsp.	1/2 tsp.	2 tsps.	1/2 tsp.
Extract			4 tsps. rum	1/4 tsp. almond
Food coloring			7 drops yellow	
Sifted all-purpose flour	3 3/4 cups	3 3/4 cups	7 1/2-8 cups	3 3/4 cups
Seedless raisins			1 1/2 cups	
Chopped candied cherries				1/2 cup
Chopped mixed candied peels			1 1/2 cups	
Chopped candied orange peel				2 Tbsps.
Chopped candied lemon peel				2 Tbsps.
Chopped blanched almonds			1/2 cup	1/2 cup

Mix sugar and yeast in large mixing bowl. Add lukewarm water; stir mixture until dissolved. Blend eggs, warm milk, shortening, salt, *extract and *food coloring into yeast mixture. Add flour, about one-third at a time, blending well. *Blend raisins, cherries, peels and nuts into dough, if required in recipe. **Cover; allow to rise in warm place about one hour. When ready, use as directed in desired recipe.

*Use only if ingredients are listed in table.

**If making Easter Gift Loaves, see recipe for remaining directions.

ANGEL FOOD CAKE

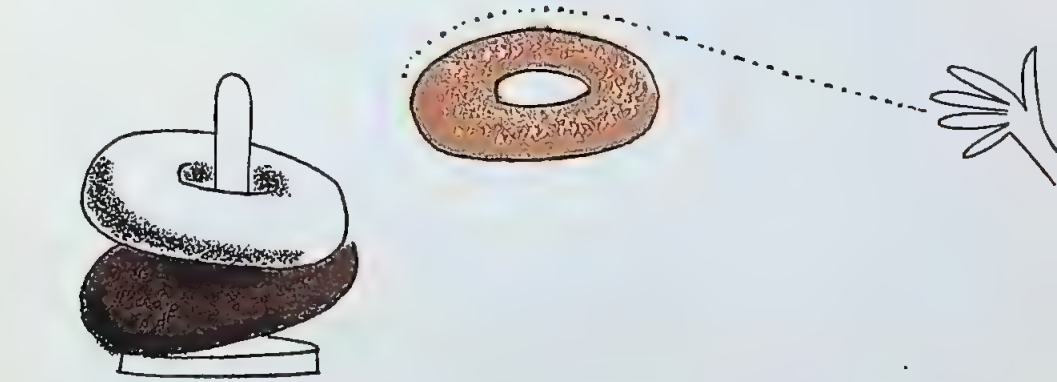
1 cup Domino Confectioners 10-X Sugar
½ teaspoon salt
1 cup sifted cake flour
1½ cups egg whites, room temperature
1 teaspoon vanilla extract
¼ teaspoon almond extract
1½ teaspoons cream of tartar
1¼ cups Domino Superfine Sugar

Sift confectioners sugar, salt and flour together twice. Set aside for later use.

Combine egg whites and extracts in large mixing bowl. Sprinkle cream of tartar on mixture. Beat at highest speed until whites stand in peaks but are not dry. Reduce speed partially.

Gradually beat superfine sugar into whites, sprinkling 1 tablespoonful at a time on meringue and beating about ½ minute for each addition. With large whisk, fold spoonfuls of flour mixture into meringue slowly and gently. Continue folding **only** long enough to blend batter completely.

Turn into ungreased 10" tube pan. Bake in moderate oven 350°F. about 35 minutes or until cake springs back when touched lightly. Invert pan on funnel or suspend over cooling rack. Allow to hang until cool. Remove by running sharp thin-bladed knife around side of pan with one long steady stroke. Yield: one 10" cake.



SPICY DOUGHNUTS

- 2 eggs
- 1 cup Domino Granulated Sugar
- 1 teaspoon salt
- 3 tablespoons shortening, melted
- 3½ cups sifted all-purpose flour
- 4 teaspoons double-acting baking powder
- ¼ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ cup milk
- Domino Sugar of choice for rolling

Place eggs in mixing bowl; beat well. Gradually beat sugar and salt into eggs. Add shortening; blend until smooth.

Sift together flour, baking powder, cinnamon and nutmeg. Add parts of dry ingredients and milk alternately to egg mixture, blending well after each addition.

Turn dough onto floured board. Roll ⅜" thick; cut with floured doughnut cutter.

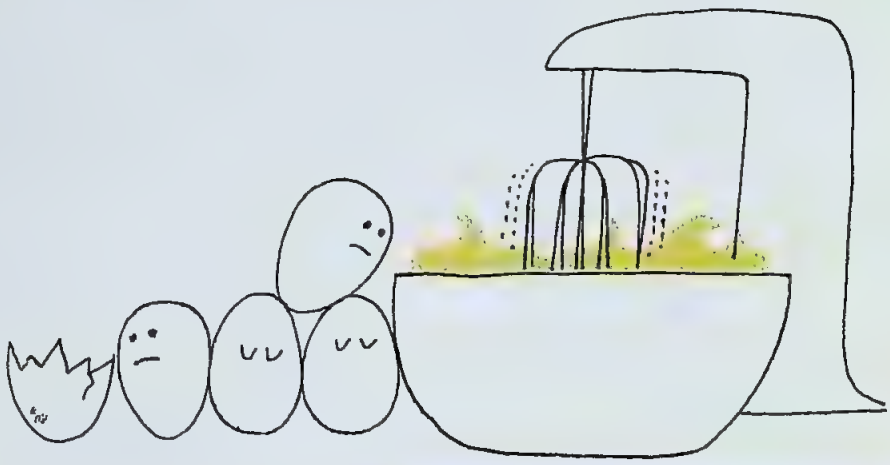
Fry in hot deep fat 375°F. 3-4 minutes, turning doughnuts when they rise to top and several times during cooking. Drain on absorbent paper. Roll in any desired sugar or sprinkle generously with sugar 'n cinnamon. Yield: 24 doughnuts.

QUICK STREUSEL KUCHEN

- ⅓ cup firmly packed Domino Light Brown Sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 2 tablespoons soft butter or margarine
- ½ cup chopped nuts, optional
- 2 cups sifted all-purpose flour
- 2¼ teaspoons double-acting baking powder
- ¾ cup Domino Superfine Sugar
- ¾ teaspoon salt
- 2 eggs, well beaten
- ½ cup milk
- ½ cup salad oil

Topping: Combine brown sugar, 2 tablespoons flour and cinnamon in small bowl. With pastry blender, blend butter or margarine into mixture. Add nuts. Set aside.

Kuchen: Sift together 2 cups flour, baking powder, superfine sugar and salt into large bowl. Combine beaten eggs, milk and oil; stir into dry ingredients until barely blended. Turn batter into greased 9" square pan. Spoon topping over batter. Bake in hot oven 400°F. 25-30 minutes. Yield: nine 3" squares.



LEMON CHIFFON CAKE

- 2¼ cups sifted cake flour
- 1½ cups Domino Superfine Sugar
- 1 tablespoon double-acting baking powder
- 1 teaspoon salt
- ½ cup salad oil
- 5 egg yolks
- ¾ cup water
- 2 teaspoons lemon or vanilla extract
- 2 teaspoons grated lemon rind
- 1 cup egg whites, room temperature
- ½ teaspoon cream of tartar

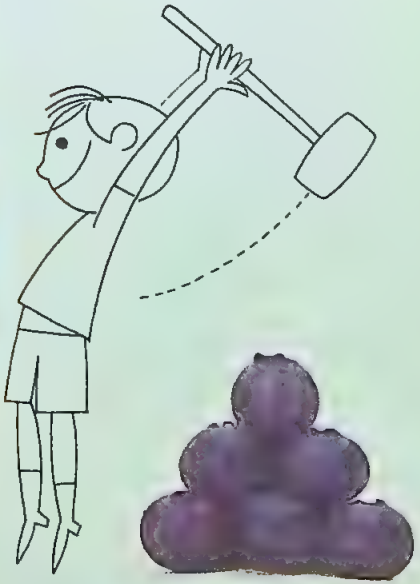
Sift together flour, 1¼ cups sugar, baking powder and salt in large mixing bowl. Make a well in middle of mixture; add oil, yolks, water, extract and rind. Beat until smooth.

Place egg whites in large mixing bowl. Sprinkle cream of tartar on whites. Beat at highest speed until whites stand in peaks but are not dry. Beating continuously, sprinkle remaining ¼ cup sugar, a tablespoonful at a time, on whites. Fold batter gently into meringue, turning mixture over from bottom with rubber spatula until well blended. Do not stir or overmix.

Turn into ungreased 10" tube pan. Bake in slow oven 300°F. 1 hour; reset oven control to 350°F. and continue baking additional 15 minutes. Invert pan on funnel or suspend over cooling rack. Allow cake to hang until cool. Remove by running sharp thin-bladed knife around side of pan with one long steady stroke. Tap pan sharply until cake comes free. Yield: one 10" cake.

ORANGE CHIFFON CAKE: Substitute 1 teaspoon orange extract and 1½ tablespoons grated orange rind for lemon extract and lemon rind.

BANANA CHIFFON CAKE: Add ¼ teaspoon nutmeg to dry ingredients. Reduce water to ⅓ cup; add 1 cup mashed bananas with water. Use 1 teaspoon vanilla extract.



SUGARTOP BLUEBERRY MUFFINS

2 cups sifted all-purpose flour
6 tablespoons Domino Superfine Sugar
1 tablespoon double-acting baking powder
¼ teaspoon nutmeg
½ teaspoon salt
1 egg, well beaten
1 cup milk
¼ cup salad oil
1 cup blueberries, washed and drained
Domino Granulated Sugar

Sift together flour, superfine sugar, baking powder, nutmeg and salt twice into mixing bowl. Combine beaten egg, milk and salad oil; stir mixture into dry ingredients until barely wet. Mix blueberries into batter with little stirring.

Spoon batter into greased and floured muffin pan. Sprinkle top of each muffin lightly with granulated sugar. Bake in hot oven 400°F. 30-35 minutes. Serve hot or turn onto cooling rack. Yield: 12 muffins.

LUSCIOUS CHEESECAKE

PAN PREPARATION: Omitting butter or margarine, mix 1/3 recipe Graham Cracker Crust page 95 . Toss mixture on bottom and sides of greased 9" cheesecake pan.

FILLING:

- 1 3/4 cups Domino Granulated Sugar
- 3 tablespoons all-purpose flour
- 3/4 teaspoon salt
- 3/4 teaspoon grated orange rind
- 3/4 teaspoon grated lemon rind
- 5 8-oz. packages very soft cream cheese
- 6 eggs
- 1/2 cup heavy cream
- 1/4 teaspoon vanilla extract

Mix sugar, flour, salt, orange and lemon rinds; gradually blend into cream cheese. Beat until smooth and light. Add eggs, one at a time, beating well after each addition. Blend cream and extract into batter. Turn into prepared pan. Bake in slow oven 325°F. 60-70 minutes or until set. Remove from oven. Reset oven to 450°F.

TOPPING:

- 1/2 pint (1 cup) cultured sour cream
- 1/4 cup toasted slivered almonds

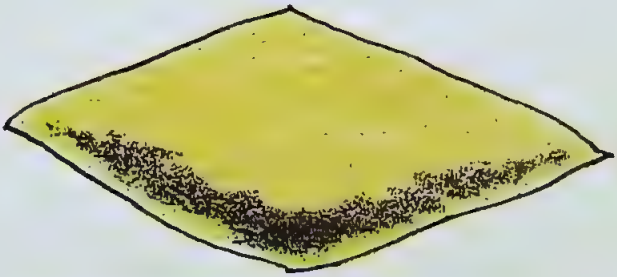
Spread sour cream on hot cake. Sprinkle with almonds. Return to oven 5 minutes. Remove to cooling rack. Chill before removing from pan. Yield: 12-14 servings.

SUGAR-CRUSTED ORANGE BISCUITS

2 cups sifted all-purpose flour
3 teaspoons double-acting baking powder
1 tablespoon Domino Granulated Sugar
1 teaspoon salt
1 tablespoon grated orange rind
¼ cup shortening
¾ cup milk
1 egg white, slightly beaten
Domino Granulated Sugar or Domino Sugar 'n Cinnamon

Sift together flour, baking powder, sugar and salt into mixing bowl. Cut orange rind, then shortening into dry ingredients with pastry blender or 2 table knives. Stir milk into mixture quickly.

Turn dough onto floured board; knead lightly. Roll dough ½" thick; cut with 2" round cutter. Place biscuits on ungreased cookie sheet. Brush each with egg white; sprinkle with granulated sugar or sugar 'n cinnamon. Bake in very hot oven 450°F. 10-12 minutes. Serve hot. Yield: 16 biscuits.



SUGARY SCONES

2 cups sifted all-purpose flour
1 tablespoon double-acting baking powder
1 teaspoon salt
½ cup shortening
2 eggs, well beaten
½ cup light cream, scant
Beaten egg
Domino Granulated Sugar

Sift together flour, baking powder and salt in mixing bowl. Cut shortening into dry ingredients with pastry blender or 2 table knives. Combine eggs and cream; stir mixture into dry ingredients until dough is barely blended.

Turn dough onto floured board. Roll or pat dough ½" thick. Cut diamond-shaped scones with floured knife or cutter. Place scones on lightly greased cookie sheet. Brush each with beaten egg; sprinkle with sugar. Bake in very hot oven 450°F. 12-15 minutes. Serve hot or turn out on cooling rack. Yield: 15 scones.

GINGERBREAD

1¼ cups firmly packed Domino Dark Brown Sugar
¾ teaspoon salt
½ cup shortening
2 eggs
1 cup milk
1 teaspoon vinegar
2 cups sifted all-purpose flour
1 teaspoon baking soda
¾ teaspoon cinnamon
1½ teaspoons ginger
½ teaspoon nutmeg

Cream sugar, salt and shortening thoroughly in large mixing bowl. Beat eggs into creamed mixture, one at a time, until light and fluffy. Combine milk and vinegar. Sift together flour, soda and spices. Add parts of dry and liquid ingredients alternately to creamed mixture, blending well after each addition.

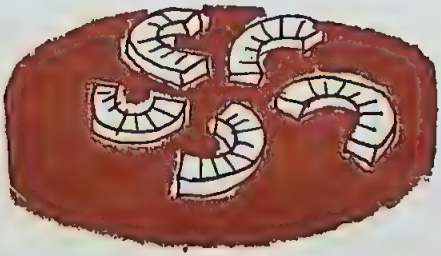
Turn into greased 8" square pan. Bake in moderate oven 350°F. 1 hour or until cake tester comes out clean. Turn gingerbread out on cooling rack. Yield: 6-8 servings.

PINEAPPLE UPSIDE-DOWN CAKE

¼ cup butter or margarine
⅔ cup firmly packed Domino Dark or Domino Light Brown Sugar
4 pineapple slices, drained and halved
9 maraschino cherries, drained
1 cup Domino Granulated Sugar
½ teaspoon salt
½ cup shortening
2 eggs
1 teaspoon vanilla extract
2 cups sifted cake flour
1½ teaspoons double-acting baking powder
½ cup milk

Melt butter or margarine in 9" upside-down cake pan; brush over sides. Add brown sugar. Stir mixture over low heat until blended; remove from heat. Arrange half-slices of pineapple in pinwheel pattern on sugar mixture; place maraschino cherries in center of each half-slice and one in middle of pan.

Cream granulated sugar, salt and shortening thoroughly in large mixing bowl. Beat eggs into creamed mixture, one at a time, until light and fluffy. Add extract. Sift together flour and baking powder. Add parts of flour mixture and milk alternately to creamed mixture, blending well after each addition. Pour batter over pineapple. Bake in moderate oven 350°F. 1 hour or until done. Turn out on serving plate immediately. Yield: 8 servings.



NEW OLD-FASHIONED CORNBREAD

½ cup sifted all-purpose flour
1 teaspoon double-acting baking powder
½ teaspoon baking soda
2 tablespoons Domino Granulated Sugar
1 teaspoon salt
1½ cups yellow corn meal
2 eggs, slightly beaten
1½ cups buttermilk
⅓ cup butter or margarine, melted

Sift together flour, baking powder, baking soda, 1 tablespoon sugar and salt into mixing bowl. Stir corn meal into mixture. Combine beaten eggs, buttermilk and melted butter or margarine. With fork, stir liquid ingredients into corn meal mixture.

Turn into greased 8" square pan. Sprinkle remaining tablespoon sugar on batter. Bake in hot oven 400°F. about 40 minutes or until cornbread shrinks away from sides of pan slightly. Cut into 2½" squares. Serve hot. Yield: nine 2½" squares.

NUT BREAD

3 cups sifted all-purpose flour
1 cup Domino Granulated Sugar
3½ teaspoons double-acting baking powder
¼ teaspoon cinnamon
1½ teaspoons salt
1 egg, beaten
1⅓ cups milk
2 tablespoons salad oil
¼ teaspoon walnut extract, optional
1 cup chopped walnuts or pecans

Sift together flour, sugar, baking powder, cinnamon and salt into mixing bowl. Combine beaten egg, milk, salad oil and extract; stir mixture into dry ingredients until batter is barely blended. Add nuts; mix briefly.

Turn batter into greased 9 x 5" loaf pan. Let bread stand 20 minutes before baking. Bake in moderate oven 350°F. 1¼ hours or until done. Turn out on cooling rack. When cool, wrap in foil or clear plastic wrap to store. Yield: 1 loaf.

CAKE NOTES

SUGAR AND ITS ROLE IN MAKING GOOD CAKES: Sugar provides much of the flavor, texture and consistency of a cake. It helps to make a cake taste good, look pretty and break off tenderly. Sugar can play its proper role if

1. in standard cakes, sugar and shortening are creamed very well.
2. in unshortened cakes, sugar is blended with eggs in a gentle way to protect air formations.
3. in chiffon cakes, sugar is smoothly and quickly mixed with other ingredients.

WHAT IS CREAMING? Sugar should be beaten with shortening long enough to eliminate any further change. After eggs or yolks are added, this creaming process should be extended until mixture is smooth, fluffy and satiny in appearance. Unless creaming is carried to the proper point, the appearance and texture will not be optimum. Creaming thoroughly **before** the addition of flour cannot be overstressed —it is here that a good cake recipe can begin to give disappointing results.

CAKE STORAGE: A tight cake canister provides proper storage. Good storage can cause redistribution of moisture in a cake and enhance its characteristics. Frostings in the fudge-penuche family are enhanced by good storage.

GLAMOR CAKES: A 10" tube pan is a must for the homemaker wishing to have friends respond to the beauty of cakes. A pedestalled cake plate shows beautiful cakes off to advantage.

CAKE CUTTING: A homemaker cutting her cake in the kitchen will find a serrated paring knife with 5" blade is her best friend. She will like a server with serrated edge when cutting is to be done at the table.

the Bread Basket

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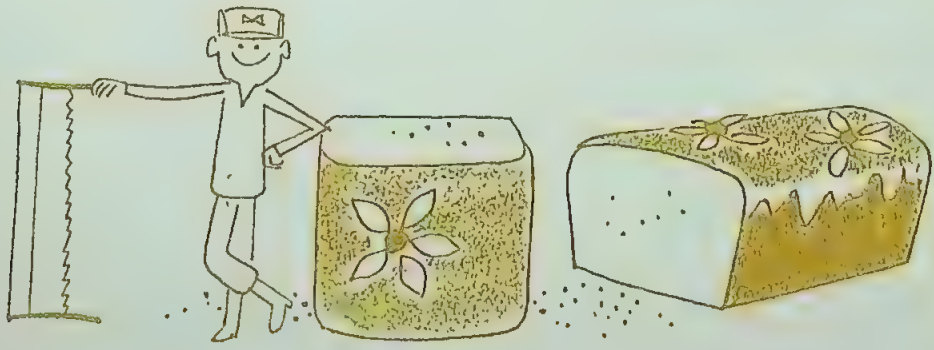
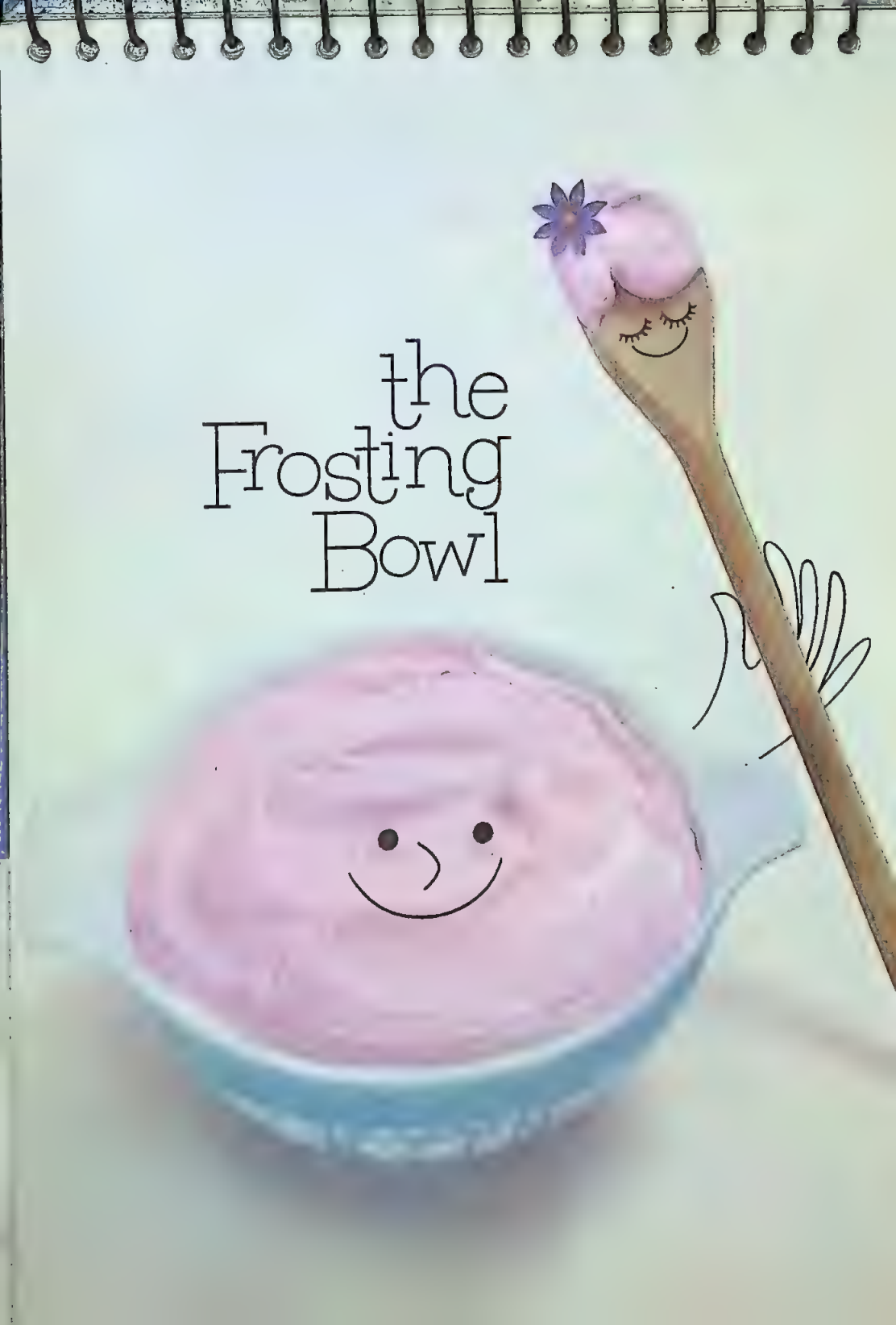


the Frosting Bowl



MOLD & TRAY NOTES

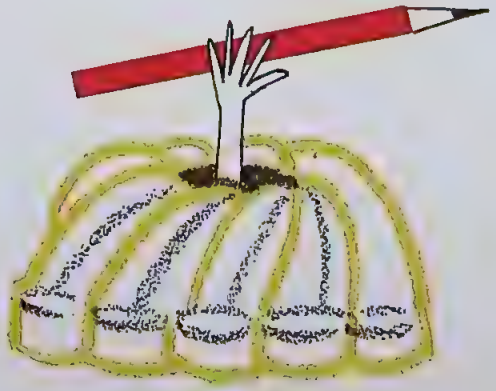
A FANCY MOLD ENHANCES A COOK'S REPUTATION: A single fancy mold for making elegant desserts from the simplest of recipes establishes even a novice cook as a talented hostess. Good molds are a smart investment. Our recommendation for recipes in this book—select a 1½-qt. turkshead mold (about 3¾" deep), preferably tinned copper or steel.

DESSERTS FOR TOMORROW'S COMPANY: This list suggests timing for making desserts before company arrives. **Several days ahead**—meringue nests, parfaits and parfait pies, sherbets and steamed date pudding. **A day ahead**—mocha chiffon dessert, nesselrode pudding, bavarian creams and custards au caramel.

STEPS FOR REMOVING DESSERT FROM MOLD:

1. With clean fingers, press dessert gently away from edge of mold. Or free edge ⅛" deep by running a thin-bladed paring knife around top.
2. Briefly dip mold in lukewarm water to depth of dessert. Repeat until dessert moves away from mold when tipped.
3. Place serving plate on top of mold; hold securely and invert. Lift edge of mold; gently push dessert with small spatula to allow air to enter under filling. Tilt mold slightly until dessert drops to plate.
4. If dessert does not come out readily, arrange a hot moist towel around mold. Repeat step 3.

MERINGUE TECHNIQUE FOR BAVARIAN CREAMS, CHIFFON PIES & CAKES: Lightness of many products is dependent upon gentle folding of beaten egg whites into other ingredients. Delicate by nature, these air formations can be stabilized by slowly beating a little of the required sugar into the beaten whites to form a light meringue. This meringue may be incorporated with other mixtures with the least breakdown of the air structure. The technique has been used to advantage in many recipes in this book.



VELVET PENUCHE FROSTING

1 lb. (2½ cups firmly packed) Domino Light Brown Sugar
1 cup Domino Granulated Sugar
1 cup milk
½ teaspoon salt
¼ lb. (½ cup) butter or margarine
1 teaspoon vanilla extract

Combine sugars, milk and salt in very large thick saucepan. Place over moderate heat, stirring until sugar dissolves. Wipe sugar crystals from side of pan as necessary; cook without stirring until frosting reaches 234-236°F. or soft ball stage. Remove from heat. Add butter or margarine; without stirring, cool to 110°F. or lukewarm.

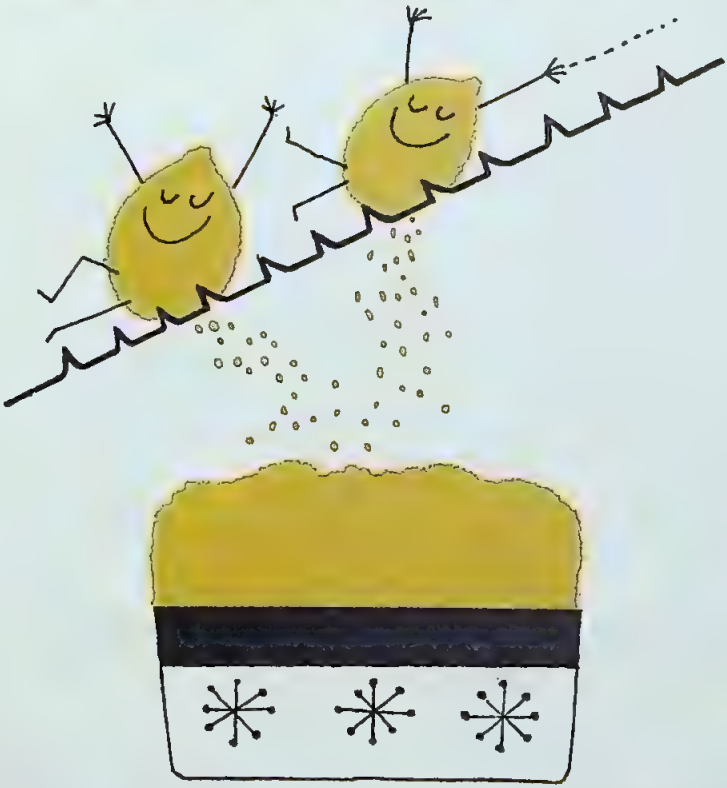
Add extract. Stir continuously until desired spreading consistency is reached. Yield: frosting for two 9" round layers.

VELVET FUDGE FROSTING

3 cups Domino Granulated Sugar
½ cup cocoa
¼ teaspoon salt
1 cup milk
2 tablespoons light corn syrup
10 tablespoons butter or margarine
1½ teaspoons vanilla extract

Blend sugar, cocoa and salt in large thick saucepan. Stir milk and corn syrup into mixture. Place over moderate heat, stirring until sugar dissolves. Wipe sugar crystals from side of pan as necessary; cook without stirring until frosting reaches 232°F. or very soft ball stage. Remove from heat. Add butter or margarine; without stirring, cool to 110° or lukewarm.

Add extract. Stir continuously until creamy spreading consistency is reached. Yield: frosting for two 9" round layers.



LEMON SOUFFLÉ

- 3 tablespoons all-purpose flour
- 2 tablespoons butter or margarine, melted
- ¾ cup milk
- ¼ cup lemon juice
- 1½ teaspoons grated lemon rind
- ¼ cup Domino Granulated Sugar
- ⅛ teaspoon salt
- 5 egg yolks, well beaten
- Domino Granulated Sugar
- 5 egg whites, room temperature
- Domino Confectioners 10-X Sugar
- Spiced Brandy Syrup, page 97, optional

Blend flour into melted butter or margarine in top of double boiler. Stir milk into mixture gradually. Cook over simmering water, stirring constantly until mixture is very thick. Remove from heat. Stir lemon juice, rind, sugar and salt into beaten yolks; blend lemon mixture into hot mixture. Remove from heat.

Tie 6" wide strip of greased waxed paper around a well-greased 7" soufflé dish to form collar. Dust dish and collar with granulated sugar.

Place egg whites in large mixing bowl; beat at highest speed until stiff but not dry. Gradually fold yolk mixture into beaten whites. Bake in moderate oven 350°F. until golden brown, about 40 minutes. Remove collar at once; sprinkle soufflé with confectioners sugar. Serve at once with spiced brandy syrup. Yield: 6 servings.

SEAFOAM FROSTING

¼ cup Domino Granulated Sugar
1¼ cups firmly packed Domino Light Brown Sugar
½ cup water
½ teaspoon salt
3 egg whites, stiffly beaten
1 teaspoon vanilla extract

Combine granulated and brown sugars, water and salt in 1-quart saucepan. Place over heat, stirring constantly until sugar dissolves. Wipe crystals from side of pan as necessary. Boil, without stirring, to 244-246°F. or firm ball stage.

Gradually beat hot syrup into beaten egg whites. Add extract. Continue beating until frosting reaches desired spreading consistency. Yield: frosting for two 9" round layers.

CUSTARDS AU CARAMEL

1¾ cups Domino Granulated Sugar
4 eggs, slightly beaten
¼ teaspoon salt
2⅔ cups milk, scalded
1¼ teaspoons vanilla extract
⅛ teaspoon nutmeg

Place 1¼ cups sugar in thick skillet over medium heat. Stir continuously until sugar caramelizes into golden brown syrup. Divide syrup into 6 buttered ceramic custard cups at once. Rotate cups to coat sides.

Blend remaining ½ cup sugar with beaten eggs and salt in mixing bowl. Stir scalded milk into mixture gradually. Add extract and nutmeg. Pour mixture into custard cups. Set cups in shallow pan of hot water. Bake in moderate oven 350°F. about 35 minutes or until knife blade comes out clean. Remove from heat; cool. Chill; unmold. Yield: 6 servings.

CREME BRÛLÉE

⅔ cup Domino Granulated Sugar
3 tablespoons cornstarch
¼ teaspoon salt
3 cups milk
3 eggs
1 egg yolk
½ teaspoon almond extract
⅓ cup firmly packed Domino Light Brown Sugar
Peach halves, strawberries or other fruit, optional
Mint sprigs, optional

Mix granulated sugar, cornstarch and salt in top of double boiler. Blend milk into sugar mixture. Cook over simmering water, stirring constantly until mixture thickens. Cover: cook additional 15 minutes. Remove from heat.

Beat eggs and yolk slightly. Stir a little of hot mixture into eggs; then blend eggs into hot mixture. Cook over simmering water, stirring constantly until mixture is thick, about 3 minutes. Remove from heat; add extract. Turn into shallow baking dish. Cool.

Sprinkle brown sugar evenly over custard. Place dish directly under open broiler until sugar begins to bubble, 1-2 minutes. Cool; chill only 1 hour. Serve surrounded by bed of cracked ice garnished with fruit and mint. Yield: 6 servings.

DIVINITY FROSTING

Traditionally Called Boiled Frosting

1½ cups Domino Granulated Sugar
½ cup water
2 tablespoons light corn syrup
¼ teaspoon salt
3 egg whites, stiffly beaten
1 teaspoon vanilla extract
Food coloring, optional

Combine sugar, water, corn syrup and salt in 1-quart saucepan. Place over heat, stirring constantly until sugar dissolves. Wipe crystals from side of pan as necessary. Boil, without stirring, 242-244°F. or semi-firm ball stage.

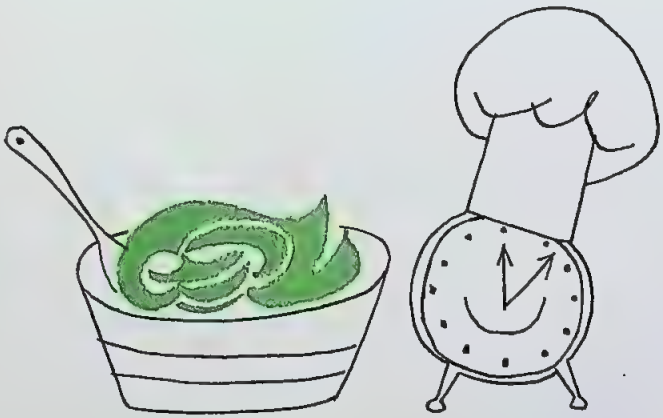
Gradually beat hot syrup into beaten egg whites. Add extract. Tint desired color with food coloring. Continue beating until frosting reaches desired spreading consistency. Yield: frosting for two 9" round layers.

QUICKEST FLUFFY FROSTING

Old-Favorite Seven Minute

1½ cups Domino Granulated Sugar
2 egg whites
5 tablespoons water
2 teaspoons light corn syrup
¼ teaspoon salt
1 teaspoon vanilla extract
Food coloring, optional

Combine sugar, egg whites, water, corn syrup and salt in top of double boiler; stir until blended. Place over simmering water. Beat with rotary beater until frosting stands in peaks (about 7 minutes or with electric beater about 5). Remove from heat. Add extract and tint with food coloring. If necessary, continue beating until desired spreading consistency is reached. Yield: frosting for two 9" round layers.



STEAMED DATE PUDDING

1 cup firmly packed Domino Dark Brown Sugar
½ teaspoon salt
¼ lb. (½ cup) soft butter or margarine
2 eggs
1 teaspoon grated lemon rind
1⅓ cups sifted all-purpose flour
1 teaspoon baking soda
1½ cups pitted and chopped dates
½ cup chopped black walnuts

Hard Sauce page 97, optional

Cream sugar, salt and butter or margarine thoroughly in large mixing bowl. Beat eggs into creamed mixture, one at a time, until light and fluffy. Add lemon rind.

Sift together flour and soda; blend into creamed mixture. Add dates and nuts; mix briefly. Turn into greased 1½-quart mold. Cover tightly; steam about 3½ hours. Unmold. Serve warm with hard sauce. Yield: 8-10 servings.

BUTTER CREAM FROSTING

1 lb. (4 plus cups) Domino Confectioners 10-X Sugar
¼ lb. (½ cup) soft butter or margarine
⅛ teaspoon salt
1 teaspoon vanilla extract
3 to 4 tablespoons milk

Cream one-third of sugar with butter or margarine and salt in large bowl. Blend extract, 2 tablespoons milk and remaining sugar into mixture. Gradually stir remaining milk into frosting until desired spreading consistency is reached. Yield: frosting for two 8" round layers.

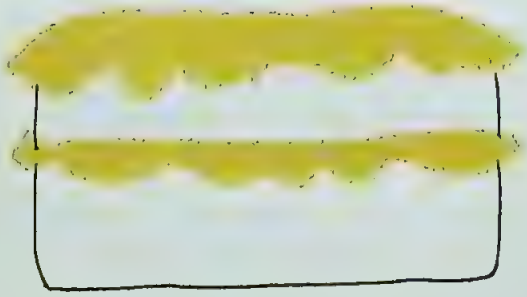
Note: to make frosting for two or three 9" layers, increase ingredients by one-fourth.

MIRACLE ORANGE FROSTING

1 lb. (4 plus cups) Domino Confectioners 10-X Sugar
¼ lb. (½ cup) butter or margarine
⅛ teaspoon salt
4½ tablespoons orange juice
1½ tablespoons grated orange rind

Combine sugar, butter or margarine, salt and orange juice in top of double boiler. Place over simmering water; blend ingredients until smooth. Remove from heat. Add rind. Cool, stirring frequently until frosting reaches desired spreading consistency. Yield: frosting for two 8" round layers or one 10" tube cake.

Note: to make frosting for 9" layers, use 1¼ lbs. (5¼ cups) Domino Confectioners 10-X Sugar, 10 tablespoons butter or margarine, ⅛ teaspoon salt, 5½ tablespoons orange juice and 1¾ tablespoons orange rind.



RAINBOW SHERBETS

	Lemon	Lime-Mint	Orange	*Raspberry
Domino Granulated Sugar	¾ cup	¾ cup	½ cup	⅔ cup
Unflavored Gelatine	1½ tsps.	1½ tsps.	2 tsps.	1½ tsps.
Water	1½ cups	1½ cups	½ cup	1 cup
Juice	¼ cup lemon	¼ cup lime	1½ cups orange 3 tbsps. lemon	3 tbsps. lemon
Rind, grated	1 tsp. lemon	½ tsp. lime	1 tsp. orange	
Mint & Peppermint Extract, optional		¼ tsp.		
Red Raspberries				Puree from thawed 10-oz. pkg.
Egg Whites, Stiffly Beaten	2	2	2	2
Food Coloring	5 drops yellow	3 drops green	3 drops yellow 1 red	

Blend sugar and gelatine in 1-quart saucepan. Add water; stir over low heat until gelatine dissolves. Cool. Add juice, rind, extract and puree, as directed. Pour into deep freezing tray; freeze to a mush. Fold beaten whites into mixture. Add coloring. Freeze until firm, stirring occasionally. Serve in chilled sherbet glasses. Yield: 4-5 servings.

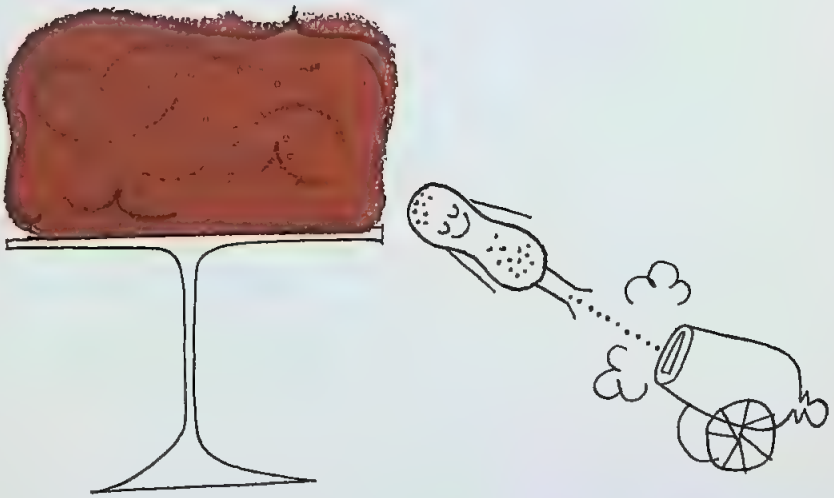
*To use fresh raspberries: increase sugar to 1 cup, gelatine to 2 teaspoons and substitute puree from 1 pint raspberries. If desired, add raspberry extract according to taste after adding egg whites.

PEANUT BUTTER CREAM FROSTING

¼ lb. (½ cup) soft butter or margarine
⅓ cup crunchy peanut butter
⅛ teaspoon salt
1 lb. (4 plus cups) Domino Confectioners 10-X Sugar
6 to 8 tablespoons milk

Blend butter or margarine, peanut butter and salt in large bowl. Cream one-third of sugar into mixture. Blend 4 tablespoons milk, then remaining sugar into mixture. Gradually stir remaining milk into frosting until desired spreading consistency is reached. Yield: frosting for two 8" round layers.

Note: to make frosting for 9" layers, use ⅔ cup butter or margarine, 6 tablespoons crunchy peanut butter, ⅛ teaspoon salt, 1¼ lbs. (5¼ cups) Domino Confectioners 10-X sugar, 7-9 tablespoons milk.



EASY BUTTERSCOTCH FROSTING

¼ cup milk
¼ lb. (½ cup) butter or margarine
1 cup firmly packed Domino Dark Brown Sugar
4 cups Domino Confectioners 10-X Sugar (approximate)

Combine milk and butter or margarine in saucepan. Place over low heat until butter melts. Stir brown sugar into mixture and bring to boiling point. Remove from heat; cool to lukewarm. Stir confectioners sugar into mixture until desired spreading consistency is reached. Yield: frosting for two 9" round layers.

STRAWBERRY PARFAIT SUPREME

6 egg yolks
1 cup Domino Granulated Sugar
⅓ cup water
¼ teaspoon salt
1½ cups crushed strawberries
1 pt. (2 cups) heavy cream
¼ cup Domino Superfine Sugar
¼ teaspoon almond extract
½ teaspoon vanilla extract

Beat yolks in top of double boiler; set aside.

Combine granulated sugar, water and salt in 1-quart saucepan. Place over heat, stirring constantly until sugar dissolves. Boil, without stirring, to 238°F. or soft ball stage. Beat syrup into yolks gradually. Cook over simmering water, stirring constantly until mixture thickens. Cool. Add strawberries; chill.

Whip cream partially; add superfine sugar gradually, beating until cream stands in peaks. Fold into strawberry mixture. Add extracts. Turn parfait into deep freezing tray or mold. Freeze 3-4 hours without stirring. Yield: 8 servings.

GOLDEN PEACH PARFAIT: Substitute 1 cup mashed peach pulp for strawberries and increase almond extract to ½ teaspoon.

RED RASPBERRY PARFAIT: Put 1 pint washed and drained red raspberries through sieve to remove seeds and make about 1 cup puree to substitute for strawberries. Substitute ½ teaspoon raspberry extract for vanilla and add 4-5 drops of red food coloring before turning parfait into freezing tray.

MIRACLE FUDGE FROSTING

1 lb. (4 plus cups) Domino Confectioners 10-X Sugar
½ cup cocoa
¼ lb. (½ cup) butter or margarine
⅛ teaspoon salt
1 teaspoon vanilla extract
6 tablespoons milk

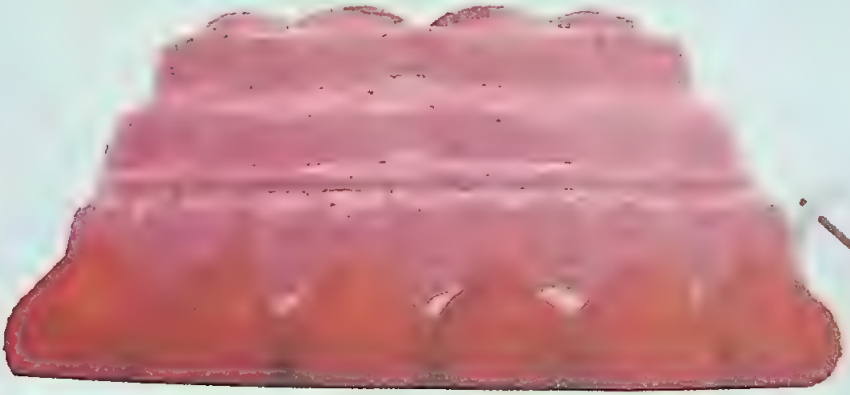
Combine all ingredients in top of double boiler. Place over simmering water; blend ingredients until smooth. Remove from heat. Cool, stirring frequently, until frosting reaches desired spreading consistency. Yield: frosting for two 8" round layers.
Mocha Version: Decrease cocoa by ¼ cup; add 1 to 1½ teaspoons instant coffee.

Note: to make frosting for 9" layers, increase milk to 7 tablespoons and ingredients by one-fourth.

LADY BALTIMORE FILLING AND FROSTING

⅔ cup seedless raisins, chopped
½ cup chopped pecans or walnuts
1 recipe Divinity Frosting page 31
¼ teaspoon orange extract

Mix raisins and nuts in small bowl. Stir one cup of divinity frosting and extract into raisin mixture. Spread filling between two 9" round layers and remaining part of divinity frosting on top and sides of cake. Yield: filling and frosting for 9" two-layer cake.



STRAWBERRY BAVARIAN CREAM

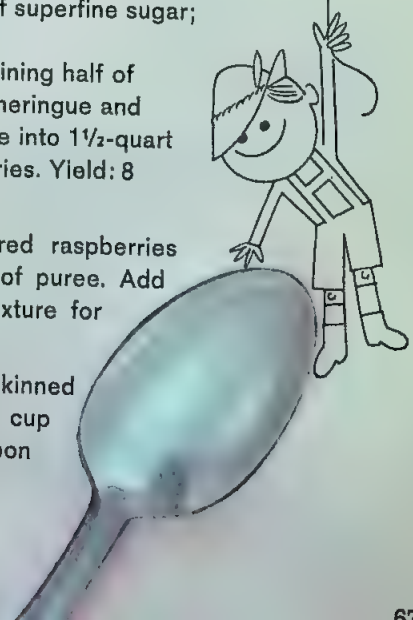
⅔ cup Domino Granulated Sugar
2 envelopes unflavored gelatine
¼ teaspoon salt
2 egg yolks, well beaten
1 cup milk
½ teaspoon almond extract
1½ cups crushed strawberries
⅓ cup Domino Superfine Sugar
2 egg whites, stiffly beaten
½ pt. (1 cup) heavy cream, whipped
Strawberries

Mix granulated sugar, gelatine and salt in top of double boiler. Combine beaten yolks and milk; stir into sugar mixture gradually. Cook over simmering water, stirring constantly until gelatine dissolves and mixture coats spoon. Remove from heat; add extract. Cool, stirring occasionally. Blend crushed strawberries and half of superfine sugar; stir mixture into custard. Chill slightly.

When mixture begins to thicken, beat remaining half of superfine sugar into beaten whites gradually. Fold meringue and whipped cream into custard separately. Turn mixture into 1½-quart mold; chill until firm. Unmold; garnish with strawberries. Yield: 8 servings.

RASPBERRY BAVARIAN CREAM: Put 3 cups red raspberries through sieve to remove seeds and make 1 cup of puree. Add 1 tablespoon lemon juice to puree. Substitute mixture for crushed strawberries in above recipe.

PEACH BAVARIAN CREAM: Put 3 to 4 blanched, skinned peaches through food mill or coarse sieve to make 1 cup puree. Add 2 tablespoons lemon juice and ⅛ teaspoon nutmeg to puree. Substitute mixture for crushed strawberries in above recipe.



SUGAR GLAZE

2 cups Domino Granulated Sugar
⅔ cup water
⅛ teaspoon salt
1 tablespoon butter or margarine, optional
1 cup Domino Confectioners 10-X Sugar
¼ teaspoon lemon or other extract

Combine granulated sugar, water and salt in 1-quart saucepan. Stir over heat until sugar dissolves. Boil, without stirring to 230°F. or thread stage. Remove from heat.

Blend butter or margarine, confectioners sugar and extract into syrup with fork or whisk. Stir until smooth and slightly thick. Keep glaze at right consistency by standing saucepan in a larger pan of simmering water.

Brush or spoon glaze onto cakes, cookies or breads. If mixture becomes dry and crusty, reheat slightly and stir a little water into glaze. Yield: 1⅔ cups glaze.

MOCHA CHIFFON DESSERT

½ cup Domino Granulated Sugar
5 teaspoons unflavored gelatine
2 tablespoons cocoa
5 teaspoons instant coffee
¼ teaspoon salt
3 egg yolks, well beaten
1 cup milk
1 cup water
1 teaspoon vanilla extract
3 egg whites, room temperature
3 tablespoons Domino Superfine Sugar

Mix granulated sugar, gelatine, cocoa, instant coffee and salt in top of double boiler. Combine beaten yolks, milk and water; blend into sugar mixture. Cook over simmering water, stirring constantly until gelatine dissolves and mixture coats spoon. Remove from heat; add extract. Cool thoroughly, stirring occasionally. Chill slightly.

When mixture begins to thicken, place egg whites in large mixing bowl; beat at highest speed until whites stand in firm peaks but are not dry. Sprinkle tablespoonsful of superfine sugar into beaten whites slowly, beating continuously until sugar is used.

Fold meringue into mocha mixture. Turn into 1½ quart mold; chill until firm. Unmold; garnish as desired. Yield: 6 servings.

NESSELRODE PUDDING

¾ cup Domino Granulated Sugar
*1 envelope unflavored gelatine
⅛ teaspoon salt
3 egg yolks, slightly beaten
1¼ cups milk
2 teaspoons brandy extract
1 tablespoon finely chopped seedless raisins
1 tablespoon finely chopped candied orange peel
1 tablespoon finely chopped candied lemon peel
1 tablespoon finely chopped candied cherries
¼ teaspoon cream of tartar
3 egg whites, room temperature
¼ cup Domino Superfine Sugar
½ cup heavy cream, whipped

Mix granulated sugar, gelatine and salt in top of double boiler. Combine beaten yolks and milk; blend into sugar mixture. Cook over simmering water, stirring constantly until gelatine dissolves and mixture coats spoon. Remove from heat; add extract. Cool, stirring occasionally. Add fruits; chill slightly.

When mixture begins to thicken, stir cream of tartar into egg whites in large mixing bowl very briefly. Beat at highest speed until whites stand up in firm peaks but are not dry. Sprinkle tablespoonsful of superfine sugar on whites slowly, beating continuously until sugar is used. Fold meringue and whipped cream into fruit mixture separately. Turn mixture into 1½-quart mold; chill until firm. Unmold; garnish as desired. Yield: 8 servings.

*Use additional ½ teaspoon unflavored gelatine if high mold is to be made.

LEMON FILLING

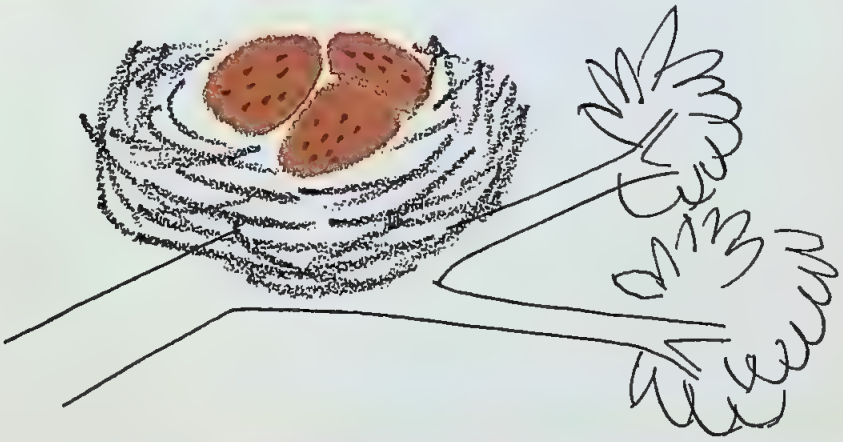
½ cup Domino Granulated Sugar
2 tablespoons cornstarch
⅛ teaspoon salt
2 egg yolks, slightly beaten
½ cup water
3 tablespoons lemon juice
1 teaspoon grated lemon rind
1 tablespoon butter or margarine

Mix sugar, cornstarch and salt in top of double boiler. Blend egg yolks, water and lemon juice into sugar mixture. Cook over simmering water 5 minutes, stirring constantly. Cover and cook until mixture is thick (about 17 minutes), stirring occasionally. Remove from heat. Add lemon rind and butter or margarine; cool. Yield: filling for two 9" round layers.

TANGY LEMON ICING

3¼ cups Domino Confectioners 10-X Sugar
1 egg white
⅛ teaspoon salt
2 tablespoons butter or margarine, melted
½ teaspoon grated lemon rind
2 tablespoons lemon juice
Yellow food coloring

Blend half of sugar, egg white, salt, melted butter or margarine and lemon rind in large mixing bowl. Add 1 tablespoon lemon juice. Blend remaining sugar into mixture gradually. Stir enough of remaining lemon juice into icing to reach desired spreading consistency. Tint with food coloring. Yield: icing for sides and top of 9" two-layer cake.



MERINGUE NESTS

A confection to fill with fruit or ice cream for dessert

4 large egg whites, room temperature
¼ teaspoon salt
¼ teaspoon almond or vanilla extract
½ teaspoon cream of tartar, scant
1⅓ cups Domino Superfine Sugar

Prepare baking sheets by covering with oiled brown paper and drawing 5 or 6 well-separated 3½" circles on paper. Set aside for use.

Combine egg whites, extract, salt and cream of tartar in large mixing bowl. Beat at highest speed until whites stand in peaks. Reduce speed slightly. Using full minute per spoonful, sprinkle tablespoonsful of sugar on whites while beating continuously. As meringue thickens, reduce beater speed as necessary. Occasionally turn meringue over from bottom with rubber spatula. Wipe down sides of bowl frequently. When sugar is used, beat additional 4 minutes.

Using dessert spoons, make nests, one at a time, by spreading meringue inside circles and building up sides with additional meringue. Or shape nests by putting meringue through cookie press or pastry bag. Place in very slow oven 250°F. *1 hour; turn oven off and allow to stand for another hour. If nests brown during baking, lower oven temperature. Remove to cooling rack. Store in airtight container. Serve filled with ice cream, parfait or sugared fruit. Yield: 5-6 nests.

*If using a gas oven with pilot light, bake nests 1¼ hours and remove to cooling rack at once.

FROSTING NOTES

READ PAGE 49 NOW: Candy and frosting cookery are very similar. Taking note of THERMOMETER REPRISE will end expensive, disappointing results of misjudging frosting and candy... will insure success every time.

SOMETHING VERY NEW: Fudge and penuche frosting recipes, page 29 are uniquely different from older recipes. These new recipes end fast-setting characteristics—they provide **TIME** to swirl frostings prettily on a cake. If cake is stored in tight cake canisters, the frosting stays soft—no cracking off!

VERY NEW TOO! **Miracle** frostings pages, 32 and 34 are neither cooked nor uncooked. Stir ingredients in a double boiler over simmering water and presto! frostings have true fudge appearance.

FAVORITE SPATULAS: 5¾" blade for most frosting work, 6¾" blade for spreading fillings and 4" blade for many little jobs.

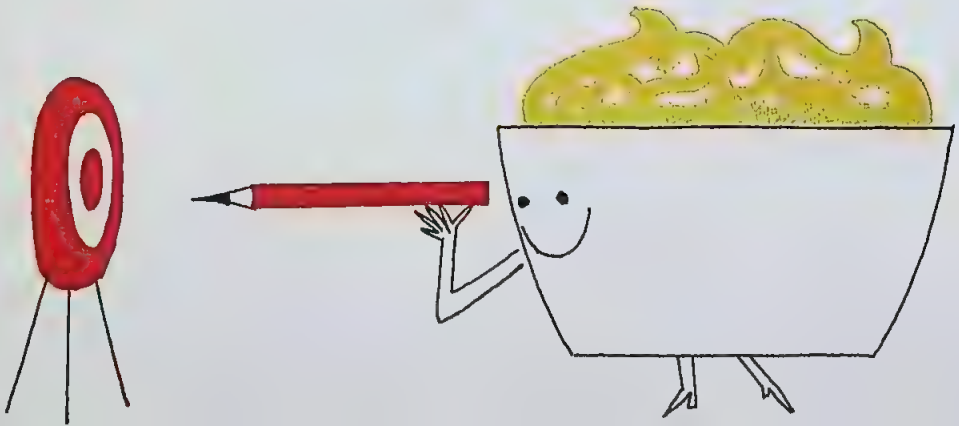
TIPS ON DECORATING GLAZED BREADS, CAKES AND COOKIES: A beginner with a little information and imagination can create handsome decorations on glazed products. She will find the floral designs on page 35 an inspiration for others. Directions for preparing fruits and nuts for fancy designs are given below:

Candied citron—Purchase halves of candied citron from fancy food shop. Trim rough peel from citron; discard. With thin-bladed paring knife, slice ⅛" layers. Using cardboard patterns or small cutters, cut citron into desired floral or leaf shapes. **To color:** apply diluted food coloring to citron cut-out with small paint brush or cotton swab. Blot with absorbent paper at once. Repeat until desired shade is reached.

Candied cherries—Remove eraser from end of pencil. Clean metal tip. Use as cutter to make holly berries or flower centers.

Almond halves—Shell and blanch almonds. While warm, split almonds in half. Spread on shallow pan; toast lightly in warm oven, if desired. Use for flower petals.

To arrange decoration—Make preliminary arrangement by placing cut-outs on waxed paper. Glaze food; transfer decoration onto warm glaze.



the Mold & Tray

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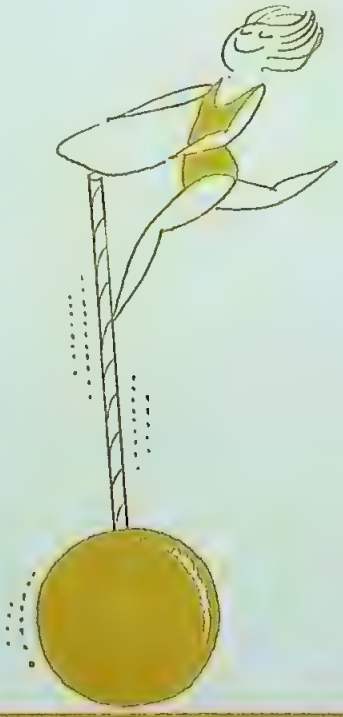

THE MOLD & TRAY

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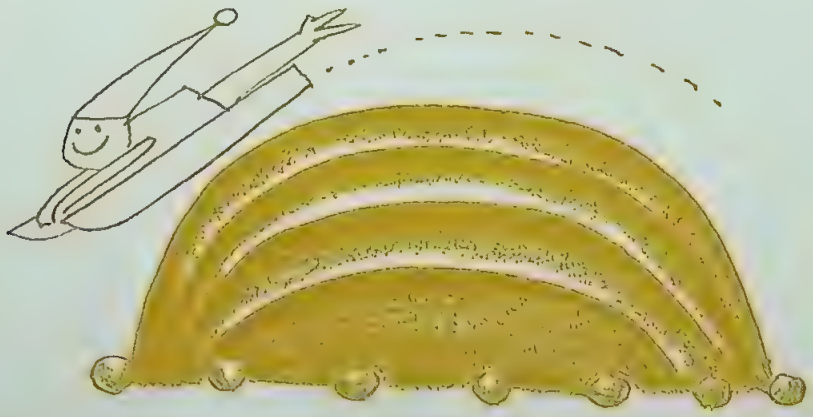


the Candy Jar

PUNCH NOTES

SUGAR-CRUSTED GLASSES: Give a party-touch to fruit appetizers, punches, fruit juices and sweet cocktails by sugar-crusting glasses. Instructions are given in recipe for Champagne Orange Blossom, page 59.

SHERBET ICEBERGS: Make lemonade or punch festive with a scoop of one of the sherbets page 69.

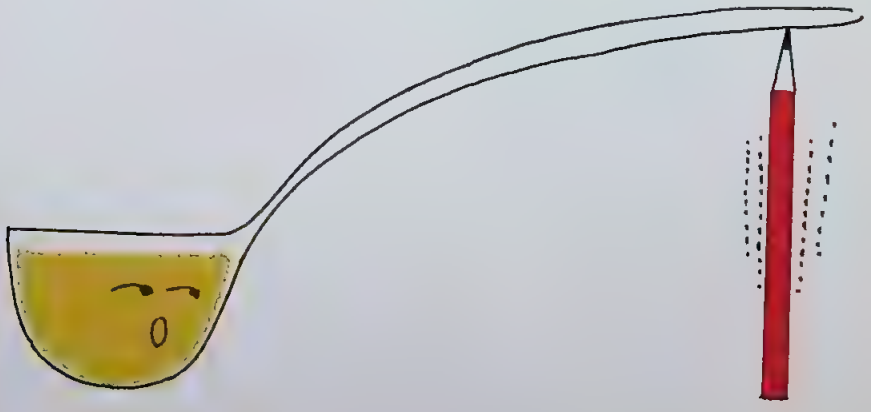
MILK DRINK QUICKIES: Milk can have many guises—with a variety of flavors and hues. A few suggestions:

Flavor with brown sugar and sprinkle of cinnamon.
Flavor with vanilla extract and granulated sugar.
Flavor with fruit extract, such as raspberry, strawberry or banana and granulated sugar.
Tint with food coloring.

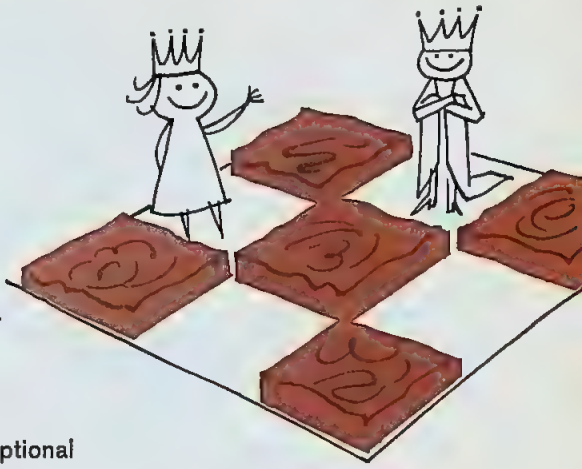
HIGH FIZZ: Want punch to have real sparkle? Protect the carbonation of club soda and ginger ale by adding to punch immediately before serving.

VARIETY IS THE SPICE OF LIFE: It's also the source of pleasurable excitement for those who locate and explore the products in specialty stores. Introduce yourself to some of the coffee flavors from around the world; learn to serve unusual coffees the way our world neighbors serve them. Do the same with black and green teas; try a variety. A suggestion: treat yourself to the pleasure of exploring the sampler boxes offered by some tea companies.

DECORATED ICE BLOCK FOR PUNCH BOWL: Select ring mold (or metal pan or bowl) to fit punch bowl. Fill mold 1" deep with clear or tinted water. Place mold in freezer. Arrange a decorative layer of such fresh fruits as strawberries or other berries, cherries, grapes, slices of lime, lemon or orange, wedges or rings of pineapple and sprigs of mint. Freeze. Repeat with 2nd inch of water and more fruit. Continue layering and freezing until ½" from top. Freeze last layer. Cover with water; freeze completely. Unmold by dipping briefly in hot water to depth of ice.



VELVET NUT FUDGE



*3 ounces unsweetened chocolate, cut in pieces
1 cup milk
3 cups Domino Granulated Sugar
3 tablespoons light corn syrup or ½ teaspoon cream of tartar
⅛ teaspoon salt
3 tablespoons butter or margarine
1½ teaspoons vanilla extract
½ cup chopped walnuts or pecans, optional

Combine chocolate and milk in large thick saucepan. Cook over low heat, stirring until mixture blends. Stir sugar, corn syrup or cream of tartar and salt into mixture. Place over moderate heat, stirring until sugar dissolves. Wipe sugar crystals from side of pan as necessary; cook without stirring until candy reaches 236-238°F. or soft ball stage. Remove from heat. Add butter or margarine; without stirring, cool to 110°F. or lukewarm.

Add extract and nuts. Stir continuously until thick and creamy. Turn into buttered 8 x 8" pan at once. When firm, cut into squares. Store in airtight container to mellow a day or two. Yield: 25-30 pieces or 1½ lbs. fudge.

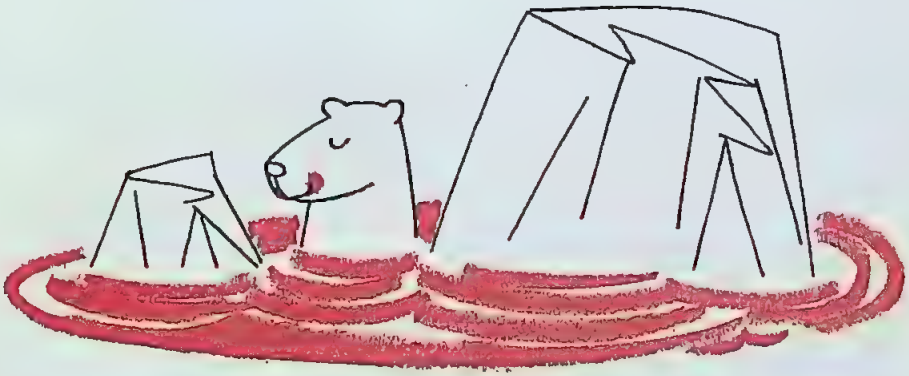
*One-half cup cocoa can be substituted for chocolate. Blend sugar, cocoa and salt; stir milk and corn syrup or cream of tartar into mixture. Proceed by above recipe but increase butter to ⅓ cup.

PENUCHE

1 lb. (2¼ cups firmly packed) Domino Light Brown Sugar
¾ cup milk
⅛ teaspoon salt
2½ tablespoons butter or margarine
1 teaspoon vanilla extract
½ cup chopped walnuts or pecans, optional

Combine sugar, milk and salt in thick saucepan. Place over moderate heat, stirring until sugar dissolves. Wipe sugar crystals from side of pan as necessary; cook without stirring until candy reaches 238°F. or soft ball stage. Remove from heat. Add butter or margarine; without stirring cool to 110°F. or lukewarm.

Add extract and nuts. Stir continuously until thick and creamy. Turn into buttered 9 x 5" pan at once. When firm, cut into squares. Store in airtight container. Yield: 24 pieces or 1¼ lbs. penuche.



ROSÉ PUNCH WITH RASPBERRY ICEBERGS

2 4/5-qt. bottles rosé wine, chilled
2 6-oz. cans frozen lemon juice, thawed
2 cups Domino Superfine Sugar
2 32-oz. bottles club soda, chilled
*Red Raspberry Sherbet page 69

Place wine, lemon juice and sugar in large pitcher. Stir until sugar dissolves. Pour mixture over block of ice in punch bowl. Add club soda. Drop spoonsful of sherbet into punch bowl. Serve in sugar-crusted cups page 59. Yield: 40-45 punch-cup servings.

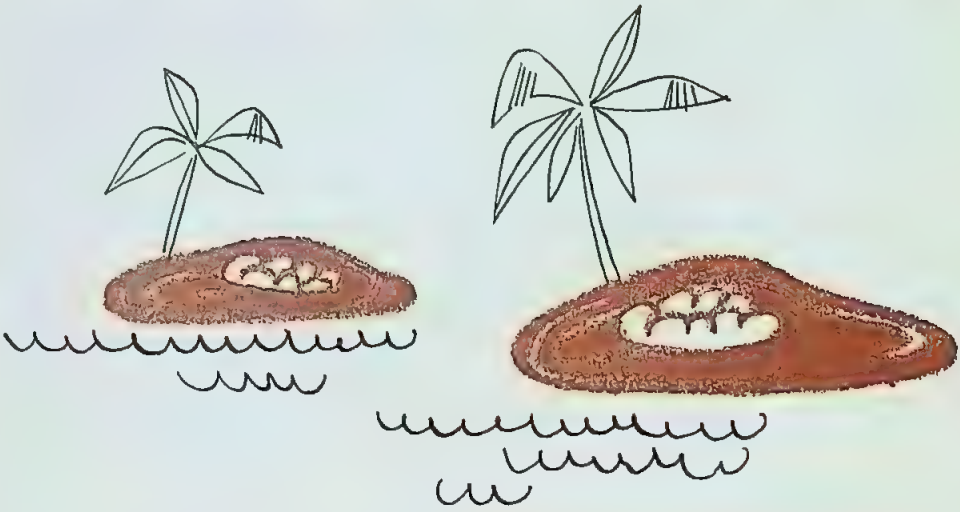
*Do not substitute milk sherbet.

SIMPLE SUGAR SYRUP FOR MIXING DRINKS

The fast, easy sweetener for punches and cocktails

1 pound (about 2⅓ cups) Domino Superfine Sugar
or
2½ cups Domino Granulated Sugar
1½ cups water

Place sugar and water in saucepan. Stir over heat until sugar dissolves. Bring to boil. Cool. Store in airtight glass container at room temperature. Use as directed in punch and cocktail recipes. Yield: 2¾ cups syrup.



PLANTATION PRALINES

3 cups firmly packed Domino Light Brown Sugar
¼ teaspoon cream of tartar
⅛ teaspoon salt
1 cup milk
2 tablespoons butter or margarine
1 teaspoon vanilla extract
2½ cups pecan halves

Combine sugar, cream of tartar and salt in large thick saucepan. Stir milk into mixture. Place over moderate heat, stirring until sugar dissolves. Wipe sugar crystals from side of pan as necessary; cook without stirring to 236-238°F. or soft ball stage. Remove from heat. Cool to 220°F. Add butter or margarine, extract and pecans. Stir continuously until creamy. Drop from large spoon onto buttered suface or waxed paper. Yield: 1½-2 dozen pralines or 2½ lbs. pralines.

CARAMELS

2 cups Domino Granulated Sugar
1½ pts. (3 cups) light cream
1 cup light corn syrup
½ teaspoon salt
2 teaspoons vanilla extract

Combine sugar, 1 cup light cream, corn syrup and salt in large thick saucepan. Place over low heat, stirring until sugar dissolves. Cook slowly to 234°F. or soft ball stage. Wipe residue from side of pan as necessary. Add second cup cream, cook to 234°F. again. Add third cup cream; cook, stirring occasionally to prevent sticking, to 246-248°F. or firm ball stage. Remove from heat; add extract.

Turn into buttered 9" square pan. When partially cool, mark caramels in 10 rows of 10 each with sharp knife. Allow to stand 4 hours; cut into squares with serrated knife. Wrap in 3" squares of waxed paper or cellophane. Store in airtight container. Yield: 100 pieces or 2 lbs. caramels.

SUGARHOUSE PUNCH — FOUR VERSIONS

Light and Dry

- 1 4/5-qt. bottle dry white rum
- 1½ cups lime juice
- 1 to 1½ cups Domino Superfine Sugar
- Cloves
- 6 slices sugarloaf pineapple, cut in wedges
- 3 slices lime
- 1 12-oz. bottle (1½ cups) club soda, chilled

Place rum, lime juice and sugar in large glass pitcher; stir until sugar dissolves. Press a clove into each pineapple wedge; add wedges and lime slices to rum mixture. Cover; allow to stand in refrigerator 4 hours or more. Remove and pour over block of ice in small punch bowl. Add soda. Serve in sugar-crusted cups, page 59. Yield: about 21 punch-cup servings.

Sweet and Plain: Increase sugar to as much as 3 cups.

Sweet and Pink: Increase sugar to about 3 cups and add 6 tablespoons grenadine.

Jamaica Gingered: Substitute ginger ale for club soda in the Light and Dry version.

DREAMY DIVINITY

3½ cups Domino Granulated Sugar
⅔ cup water
⅔ cup light corn syrup
⅓ teaspoon salt
3 egg whites, stiffly beaten
1 teaspoon vanilla extract
Food coloring, optional

Combine sugar, water, corn syrup and salt in saucepan. Place over heat, stirring constantly until sugar dissolves. Wipe crystals from side of pan as necessary. Boil, without stirring, to 265°F. or hard ball stage.

Gradually beat hot syrup into beaten egg whites. Add extract. Tint desired color with food coloring. Continue beating until candy holds shape. Drop from teaspoons onto buttered surface. Garnish as desired. When firm, store in airtight container. Yield: 50 pieces or 1½ lbs. divinity.

DELICATE SEAFOAM

½ cup Domino Granulated Sugar
2 cups firmly packed Domino Light Brown Sugar
½ teaspoon cream of tartar
½ cup water
½ teaspoon salt
2 egg whites, stiffly beaten
1 teaspoon vanilla extract
½ cup chopped walnuts or pecans, optional

Combine granulated and brown sugars, cream of tartar, water and salt in saucepan. Place over heat, stirring constantly until sugar dissolves. Wipe crystals from side of pan as necessary. Boil, without stirring, to 258°F. or hard ball stage.

Gradually beat hot syrup into beaten egg whites. Add extract. Continue beating until candy holds shape. Add nuts. Drop from teaspoons onto buttered surface. Garnish as desired. When firm, store in airtight container. Yield: 3-4 dozen candies or 1¼ lbs. seafoam.

CHAMPAGNE ORANGE BLOSSOM

A Loving Cup

Orange juice
Domino Granulated Sugar
Orange slices
½ cup Simple Syrup page 61
1 4/5-pt. bottle cointreau, chilled
1 4/5-qt. bottle champagne, chilled
*1 32-oz. bottle club soda, chilled
Lemon slices
Mint sprigs

Sugar-crusted punch cups: Dip edges of punch cups in orange juice, then granulated sugar. Slit orange slices to center; hang over edges of cups. Arrange cups on serving tray.

Punch: Blend syrup, cointreau, champagne and soda in pitcher. Pour into punch-bowl with block of ice. Float orange and lemon slices on punch. Garnish with mint sprigs. Yield: 18 punch-cup servings.

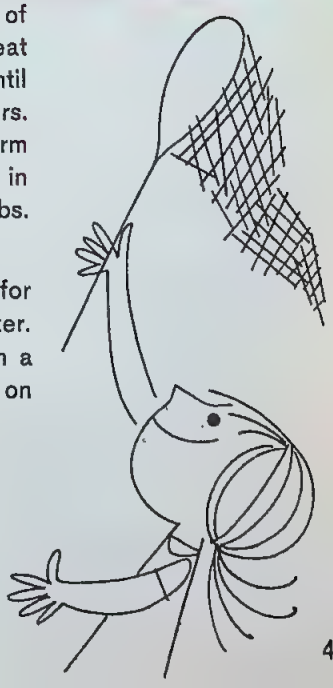
*Strength of punch may be decreased by adding more club soda.

FONDANT

3 cups Domino Granulated Sugar
¼ teaspoon cream of tartar
1 cup water
1 teaspoon vanilla extract
Food coloring, optional

Combine sugar, cream of tartar and water in thick saucepan. Place over heat, stirring constantly until sugar dissolves. Wipe crystals from side of pan as necessary. Boil, without stirring, to 240°F. or soft ball stage. Pour onto lightly buttered platter. Cool to 110°F. or lukewarm, turning edges toward center as necessary to prevent hardening. Pour extract in center of candy. With fondant spatula, fold candy toward center; repeat movement until candy becomes opaque. Work in hands until smooth and shiny. Store in airtight container at least 24 hours. Divide and work food coloring into fondant as desired. Form into candies or bonbons; place on waxed paper to set. Store in semi-airtight container. Yield: 80 undipped centers or 1¼ lbs. (1½ cups) fondant.

Glazed Bonbons: Make second batch of fondant to use for dipping. Melt fondant in top of double boiler, over hot water. Bring to 172-174°F. stirring as necessary. Place bonbon on a fork; dip quickly in melted fondant. Place on waxed paper on cooling racks. If fondant thickens, add a little hot water.



CRANBERRY BASE FOR ICED & HOT CRANBERRY DRINKS

1 pound cranberries
4 cups water
¾ cup Domino Granulated Sugar
2 tablespoons lemon juice

Place cranberries and water in large covered saucepan. Simmer over low heat until skins pop. Gently press through cheesecloth, discarding residue. Measure; if necessary, add enough water to make 1 quart. Add sugar and lemon juice; stir over low heat until sugar dissolves. Cool. Store in covered glass jar in refrigerator. Yield: about 4 cups.

CRANBERRY JUICE COCKTAIL

Dilute one cup cranberry base with ¼ cup chilled water. Pour into small ice-filled glasses. Garnish with lemon slices. Yield: 4-5 servings.

SPICED CRANBERRY PUNCH

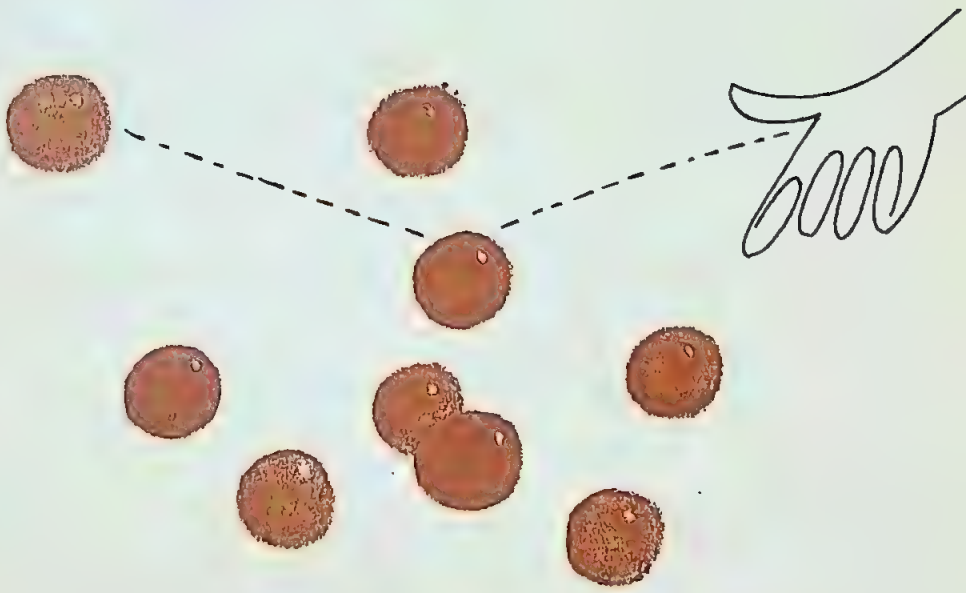
2 cups cranberry base, chilled
¼ cup lemon juice
1 cup water, chilled
¾ cup Domino Granulated Sugar
¼ to ½ teaspoon ground cloves
1 to 2 7-oz. bottles ginger ale, chilled
Lemon slices

Blend cranberry base, lemon juice, water, sugar and cloves in pitcher. Stir until sugar dissolves. Add ginger ale. Garnish with lemon slices. Serve in ice-filled, sugar-crusted cups page 59. Yield: 10-12 punch-cup servings.

HOT SPICED CRANBERRY JUICE

2 cups cranberry base
¼ to ½ cup Domino Granulated Sugar
2 cups water
⅛ teaspoon ground cloves
Lemon slices

Place cranberry base, sugar, water and cloves in saucepan. Stir over heat until sugar dissolves. Bring to boil. Serve with lemon slices. Yield: 4-5 servings.



KENTUCKY BOURBON BALLS

3¼ cups Domino Confectioners 10-X Sugar
¼ lb. (½ cup) semi-soft butter or margarine
8 teaspoons bourbon
¾ cup chopped pecans or black walnuts
1½ lbs. grated semi-sweet chocolate for dipping

Cream sugar, butter or margarine and bourbon until smooth. Add nuts; mix well. Form ¾" balls. If too soft, work more confectioners sugar into mixture. Place balls on metal tray; chill 1-1½ hours.

Place grated chocolate in top of double boiler over hot water. Bring to 130°F. stirring slowly. Remove from heat. Refill bottom of double boiler with cold water; stir chocolate until it cools to 82°F. Refill bottom with 85°F. water to maintain temperature while dipping balls. Place each ball on fork; dip in chocolate. Allow excess to drip off; drop onto waxed paper spread on racks. When firm, pack in airtight container. Yield: 6 dozen bourbon balls or 2 lbs. candy.

SPICED CIDER PUNCH

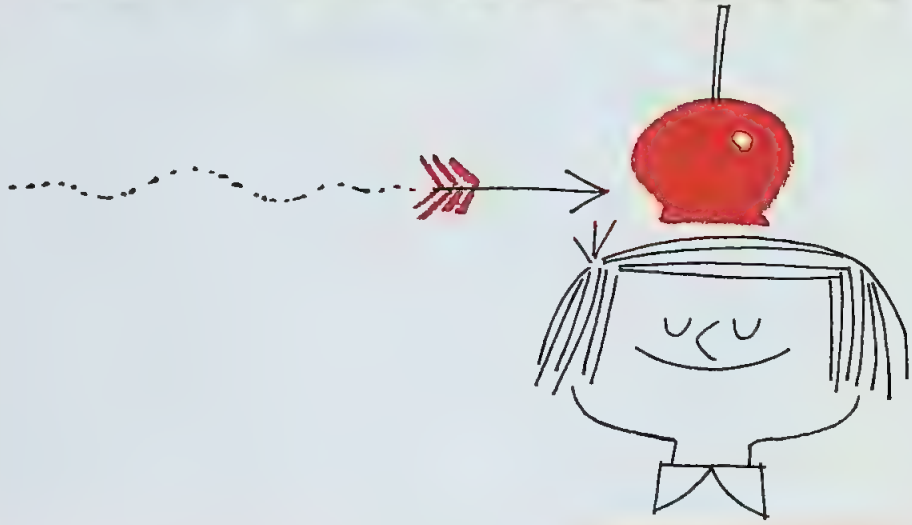
1 cup water
1⅓ cups firmly packed Domino Light Brown Sugar
¼ teaspoon cinnamon
¼ teaspoon ground cloves
½ teaspoon nutmeg
½ teaspoon ginger
2 quarts apple cider
½ cup lemon juice
2 to 4 7-oz. bottles chilled club soda, as desired
Lemon slices

Combine water, sugar and spices in saucepan. Stir over heat until sugar dissolves. Cool. Add cider and lemon juice. Chill. Add club soda. Pour over block of ice in small punch bowl. Garnish with lemon slices. Yield: 20 punch-cup servings.

HOT MULLED CIDER

1 quart apple cider
⅔ cup firmly packed Domino Light Brown Sugar
2 small sticks cinnamon
8 whole cloves
¼ teaspoon nutmeg
¼ teaspoon ginger
Lemon slices

Combine all ingredients except lemon slices in saucepan. Stir over heat until sugar dissolves. Bring to boiling point; simmer 10 minutes. Serve in cups at once. Garnish with lemon slices. Yield: 8 servings.



CANDIED RED APPLES-ON-STICKS

10 to 12 wood skewers
10 to 12 medium-size apples
3 cups Domino Granulated Sugar
¼ teaspoon cream of tartar
⅔ cup water
1 teaspoon lemon juice
15 whole cloves
1 to 2 teaspoons red food coloring

Stick skewers into stem end of apples securely. Combine sugar, cream of tartar, water, lemon juice and cloves in thick saucepan; stir over heat until sugar dissolves. Add coloring. Boil, without stirring, to 300°F. or hard crack stage. Remove from heat. Skim out cloves. Twist apples in syrup quickly. Set on buttered cookie sheet. Use same day as prepared. Yield: 10-12 apples.

OLD-FASHIONED VINEGAR TAFFY

2½ cups Domino Granulated Sugar
½ cup water
¼ cup cider vinegar
⅛ teaspoon salt
1 tablespoon butter or margarine
1 teaspoon vanilla extract

Combine sugar, water, vinegar, salt and butter or margarine in thick saucepan. Place over heat, stirring constantly until sugar dissolves. Wipe crystals from side of pan as necessary. Cook, without stirring, to 270-272°F. or soft crack stage. Remove from heat; add extract.

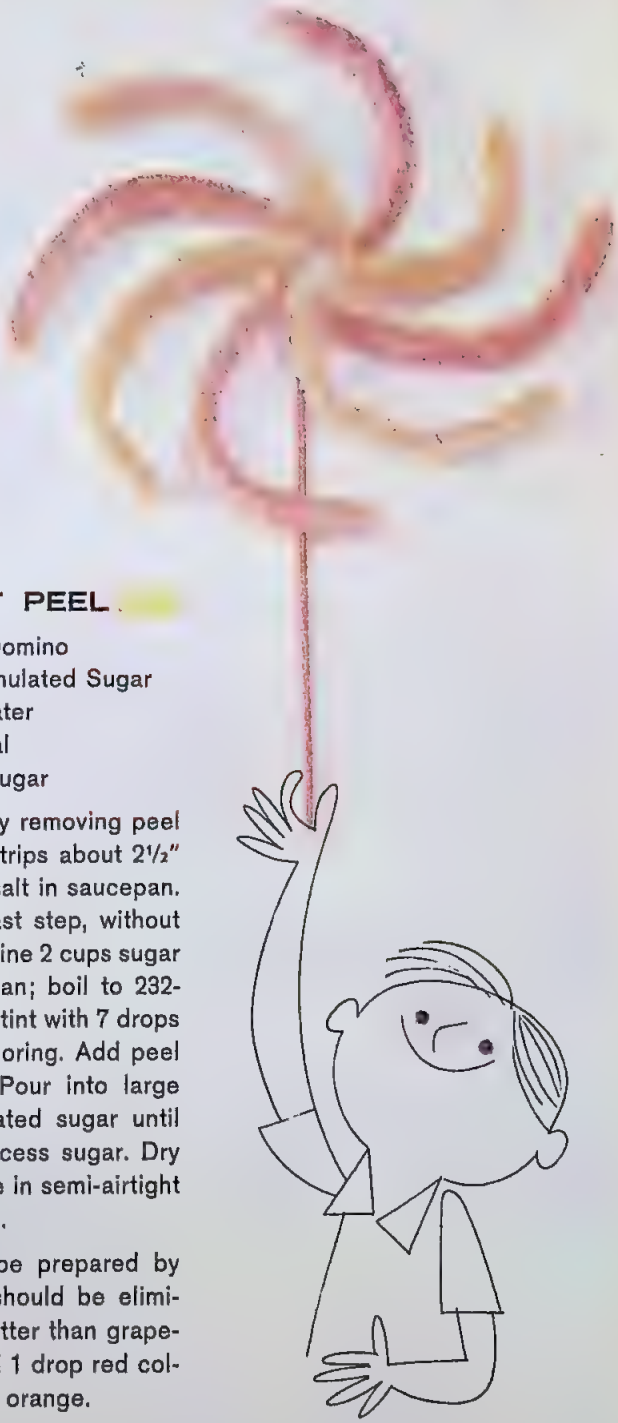
Pour candy onto buttered platter. Cool, turning edges toward center as necessary to prevent hardening. When cool enough to handle, dust hands well with cornstarch. Gather taffy into ball and pull with the fingertips until it holds shape well. Divide in two parts; pull and twist each part into 1" rope. Place on waxed paper. Cut 1" pieces with kitchen shears. When hard, wrap each piece in 4" square of waxed paper or cellophane. Place in airtight container. Yield: 70 pieces or 1 lb. taffy.

TROPICAL ISLAND PUNCH

- 1 6-oz. can frozen concentrated limeade
- 2 6-oz. cans frozen concentrated pineapple juice
- 1 6-oz. can frozen concentrated orange juice
- 13 6-oz. cans (9¾ cups) water
- 2 cups Domino Superfine Sugar
- 3 12-oz. bottles ginger ale, chilled
- Maraschino cherries
- Fresh pineapple slices, pared and cored
- 1 banana, peeled and sliced
- Lime slices

Thaw concentrated limeade, pineapple and orange juices; combine in large container. Add water and sugar. Stir until sugar dissolves. Chill well. Add ginger ale. Pour punch into punchbowl with block of ice. With toothpicks, fix maraschino cherries into centers of pineapple slices. Float pineapple, banana and lime slices on punch. Yield: about 30 punch-cup servings.

Party Suggestion: Combine Tropical Island Punch with Citrus Carnival Punch; use garnish from only one of the recipes. Extend servings by using additional ginger ale.

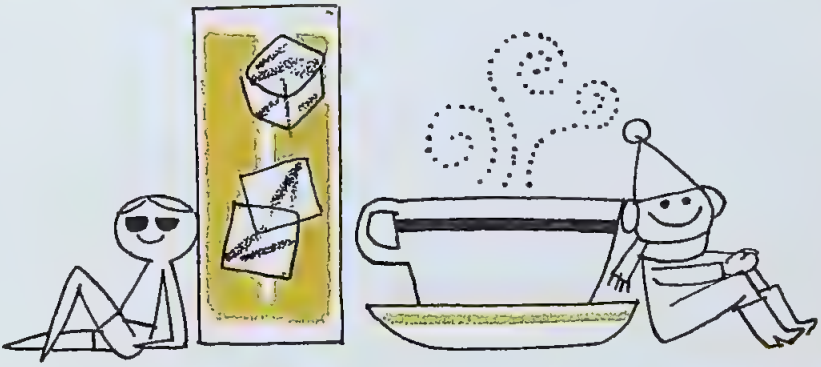


CANDIED GRAPEFRUIT PEEL

3 to 4 grapefruit
Water
2 teaspoons salt
2 cups Domino Granulated Sugar
1 cup water
Food coloring, optional
Domino Granulated Sugar

Prepare 1 quart grapefruit peel by removing peel in wedges and cutting into thin strips about 2½" long. Cover peel with water and salt in saucepan. Boil 20 minutes; drain. Repeat last step, without salt, twice again. Drain well. Combine 2 cups sugar and 1 cup water in small saucepan; boil to 232-234°F. or thread stage. If desired, tint with 7 drops yellow and 1 drop green food coloring. Add peel and simmer slowly 30 minutes. Pour into large sieve; drain well. Roll in granulated sugar until well coated; shake to remove excess sugar. Dry on cake racks several hours. Store in semi-airtight container. Yield: about ½ lb. peel.

CANDIED ORANGE PEEL can be prepared by above recipe. The third boiling should be eliminated since orange peel is less bitter than grapefruit peel. Seven drops yellow and 1 drop red coloring can be used to tint the peel orange.



SPICED LEMONADE FOR SUMMER & WINTER

- 2¾ cups water
- ½ cup lemon juice
- ¾ cup Domino Superfine or Domino Granulated Sugar
- ⅛ teaspoon ground cloves
- Yellow food coloring, optional
- Lemon slices pierced with whole cloves

Iced: Combine water, juice, sugar and ground cloves in pitcher. Stir until sugar dissolves. Tint with food coloring. Pour into tall ice-filled glasses. Garnish with lemon slices.

Hot: Combine water, juice, sugar and ground cloves in saucepan. Place over heat; stir until sugar dissolves. Tint with food coloring. Bring to boiling point. Pour into cups. Garnish with lemon slices. Yield: 4 servings.

CITRUS CARNIVAL PUNCH

- 1 6-oz. can frozen concentrated limeade
- 1 6-oz. can frozen concentrated orange juice
- 2 6-oz. cans frozen concentrated tangerine juice
- 13 6-oz. cans (9¾ cups) water
- 2½ cups Domino Superfine Sugar
- 3 12-oz. bottles club soda, chilled
- Orange slices
- Lime or lemon slices
- Whole cloves
- Strawberry halves

Thaw concentrated limeade, orange and tangerine juices; combine in large container. Add water and sugar. Stir until sugar dissolves. Chill well. Add soda. Pour punch into punch bowl with block of ice. Pierce orange and lime slices with cloves. Float slices and strawberries on punch. Yield: about 30 punch-cup servings.

ORANGE LOLLIPOPS

3 cups Domino Granulated Sugar
⅔ cup water
1 cup light corn syrup
¼ teaspoon salt
4 teaspoons orange extract
2 drops red food coloring, optional
2 drops yellow food coloring, optional
*1¼ teaspoons crystalline citric acid
Lollipop sticks

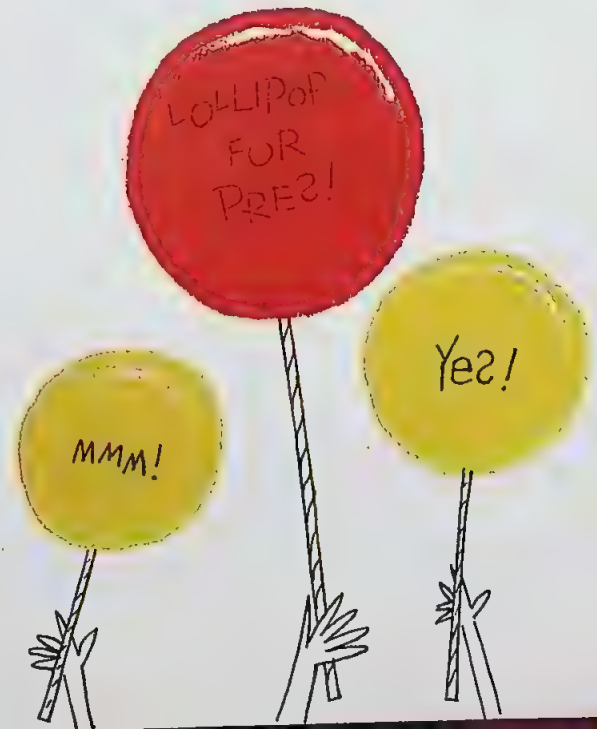
Combine sugar, water, corn syrup and salt in top of metal double boiler. Place over moderate heat, stirring constantly until sugar dissolves. Boil to 290°F. or soft crack stage. Remove from heat; cool to 220°F. Meanwhile combine extract, food colorings and citric acid. Stir until acid dissolves. **Blend mixture into cooled syrup thoroughly. Place over very hot water. Drop candy from tip of pointed spoon onto buttered cookie sheets to form 1-1½ inch lollipops. Twist sticks into position immediately. Cool. Wrap in squares of waxed paper; store in airtight container. Yield: about 3 dozen lollipops.

LEMON LOLLIPOPS: Substitute 4 teaspoons lemon extract for orange. Color with 1 drop yellow food coloring.

RASPBERRY LOLLIPOPS: Substitute 4 teaspoons raspberry extract for orange. Color with 4-5 drops red food coloring.

LICORICE LOLLIPOPS: Omit orange extract. Dissolve citric acid in ¼ teaspoon water. Blend into cooled syrup with *9-12 drops oil of anise. Color with 3 drops each red and green and 1 drop blue food coloring.

*Crystalline citric acid and oil of anise may be purchased from druggists.
**Do not blend extract mixture into syrup near hot burner.



ICED CHOCOLATE SUGAREE

¾ to 1 cup Domino Superfine Sugar, as preferred
¾ cup cocoa
⅛ teaspoon salt
¾ cup hot water
3 cups milk, chilled
1 pint (2 cups) heavy cream, chilled
1 tablespoon vanilla extract
¾ teaspoon almond or orange extract, optional
Whipped cream, sweetened & flavored

Combine sugar, cocoa and salt in pitcher. Stir hot water into mixture until well-blended. Add milk, cream and extracts; blend. Pour into tall ice-filled glasses. Garnish with whipped cream. Yield: 6 servings.

COCOA MIX FOR THIRSTY KITCHEN RAIDERS

1½ cups Domino Superfine Sugar
1¼ to 1½ cups cocoa, depending on desired strength
¼ teaspoon cinnamon
⅛ to ¼ teaspoon nutmeg
1 teaspoon salt

Place all ingredients in 1-quart glass jar with tight lid. Shake until well blended. Yield: 1¼ lbs. mix (35 servings cocoa or 25 servings chocolate milk or malted milk).

To make one serving hot cocoa: Blend 2 tablespoons hot water and 4 teaspoons cocoa mix in small saucepan. Stir milk into mixture. Bring to boiling point, stirring constantly.

To make one serving chocolate milk: Combine 1 cup milk, 2 tablespoons cocoa mix and ¼ teaspoon vanilla extract in 1-pint glass jar with tight lid. Shake until well-blended. Serve at once. Or to enhance flavor, chill several hours; shake again before serving.

To make one serving chocolate malted milk: Combine 1 cup milk, 2 tablespoons cocoa mix and 2 tablespoons natural-flavor malted milk powder in blender. Blend at high speed until smooth and foamy. Or combine ingredients in 1-pint jar with tight lid. Shake until well-blended and foamy.

OLD-FASHIONED PEANUT BRITTLE

1 tablespoon butter or margarine
7¼ oz. can (1¼ cups) salted peanuts
¼ teaspoon salt, optional
1 lb. (2⅓ cups) Domino Superfine or Domino Granulated Sugar

Melt butter or margarine in small saucepan over very low heat. Add peanuts and salt; allow to warm.

Place sugar in large thick skillet over medium heat. Stir continuously until sugar caramelizes into golden brown syrup. Stir peanuts into syrup quickly. Pour onto large buttered surface at once. With big spoon, stretch and pull candy into thin sheet. Cool; break into pieces. Yield: 1½ lbs. brittle.

GLACÉED NUTS

2 cups Domino Granulated Sugar
⅛ teaspoon cream of tartar
½ cup water
*⅓ cup each blanched almonds, pecan halves and walnut halves

Combine sugar, cream of tartar and water in small thick saucepan. Place over heat, stirring constantly until sugar dissolves. Wipe crystals from side of pan as necessary. Boil, without stirring, to 240°F. or soft ball stage; add nuts. Continue to boil to 300°F. or hard crack stage. Pour nuts into large sieve; drain quickly. Turn onto buttered cookie sheet. With forks, separate nuts at once. When cool, store in airtight container. Yield: 1 cup glacéed nuts.

*Amount of nuts may be doubled if a second person can assist in separating glazed nuts before they harden.

ICED TEA PUNCH

2 tablespoons orange pekoe black tea
2 cups boiling water
1 cup Domino Granulated Sugar
1 cup orange juice
½ cup lemon juice
1 12-oz. bottle club soda, chilled
Fresh mint sprigs, optional

Place tea in glass or earthenware teapot. Add boiling water; cover and steep 5 minutes. Strain tea into punch bowl or pitcher. Add sugar; stir until dissolved. Add orange and lemon juices. Chill. Add club soda. Place block of ice in bowl or pitcher. Garnish with mint sprigs. Yield: 10 punch-cup servings.

ICED COFFEE SUGAREE

A beverage...a refreshment...a new dessert

1¼ cups Domino Superfine Sugar
½ cup instant coffee
1 cup water
3 cups milk, chilled

Topping

1 tablespoon Domino Superfine Sugar
¼ teaspoon vanilla extract
½ cup heavy cream, whipped

Blend sugar and instant coffee in pitcher. Stir water into mixture. Add milk; stir until sugar dissolves. Pour beverage into tall ice-filled glasses.

Topping: Stir sugar and extract into whipped cream. Garnish each glass generously with topping. Yield: 5-6 servings.

CANDY NOTES

THE ART OF CANDY COOKERY is one of learning how to obtain the desired sugar crystals for certain candies and knowing how to avoid crystallization altogether in other candies. It is an art of proper preparation and storage. It is also a decorative art...one of making beautiful candies, serving them exquisitely and packing appealing gifts.

THERMOMETER REPRISE: Obtain an accurate paddle-type thermometer with 2-degree gradations. Such a thermometer is an insurance policy against failure.

ACCURACY CHECK: Place thermometer in rapidly boiling water. Reading should be 212°F. at sea level.

READING THERMOMETERS: Hold thermometer in vertical position near front edge of pan. Read with magnifying glass if necessary. If recipe mentions two temperatures, 236-238°F. for example, remove pan from heat when column stands between the numbers. On a rainy day, allow mercury to reach the higher number.

DESIRABLE UTENSILS: Select thick deep saucepans with bottoms the size of the burners to be used—they do not scorch easily...a small candy or hamburger spatula with bent blade—it makes removal of candy from pans easy.

CLEANING CRYSTALS FROM SIDE OF PAN: The smoothest candies are made by the people who keep the side of pans free from the formation of sugar crystals. An easy method: wipe side of pan with table fork which has been wrapped with damp 1" conforming surgical gauze or strip of clean cotton cloth. Rinse crystals off covered fork; squeeze excess moisture from gauze. Repeat as necessary.

BEATING CANDY: Don't waste energy! **STIR** candy. Beautiful results will come from **stirring** when the appropriate temperature is reached.

WASHING CANDY POTS: Fill saucepans of hardened candy or syrup with warm water; place over low heat to dissolve before washing. Do not hurry process—slow heating will remove residue and make dishwashing easy.

FUN AT HOME: Have a candy pull. Make fudge tonight. Teach ten-year-olds to be candy makers. They can be accomplished fudge cooks at twelve. Youngsters love candymaking sessions in one's own kitchen—you know that they are **at home**, having fun, learning something. The results: good food to enjoy.

The Punch Bowl

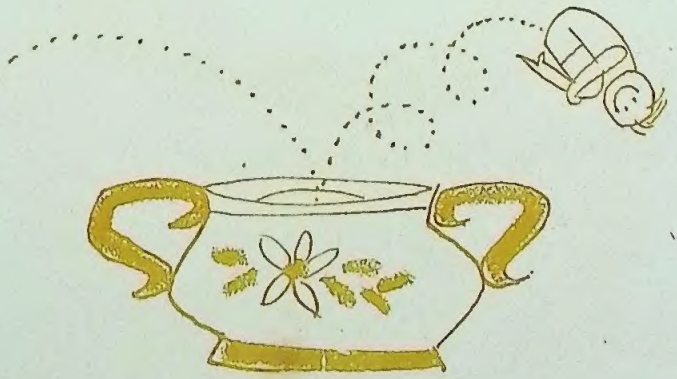
SUGAR GILDING TRICKS

FROSTY GLAZE FOR LITTLE FRUITS: Make sugarplums for festive occasions—use them to arrange decorative edible centerpieces or to garnish roast fowl or melon slices. Select thin-skinned fruits such as plums, lady apples, Seckel pears, green and purple grapes; wash and dry. Make a dipping solution by blending ½ teaspoon water into each egg white to be used. Dip fruits individually and roll in Domino Granulated Sugar. Set glazed fruits on sugar-covered tray or paper towel to dry until sugar coating forms candy-like crust. **Sugarplums for Christmas trees:** before glazing fruits, run a wire through each fruit and form a hook.

PRETTY SUGAR TABLETS FOR PARTIES AND GIFTS: Charm your friends with hand-decorated sugar tablets—good for dinner parties, holiday gifts and fund-raising bazaars. Use this easy recipe to make decorating icing. Combine 1 egg white, ⅛ teaspoon cream of tartar and ¼ teaspoon almond extract. Blend 1¾ cups Domino Confectioners 10-X Sugar into mixture; beat until icing holds stiff peaks. Divide and tint with food coloring. Cover until used. TO MAKE FLOWERS OR FRUIT DESIGNS: **With decorating tubes,** squeeze icing through small tips. **Without tubes,** double heavy waxed paper and roll into cone. Cut tip for small opening. Squeeze icing through opening.

LACY TOPPING FOR CAKE OR GINGERBREAD: Place openwork paper doily on cake; sift Domino Confectioners 10-X Sugar onto cake. Lift doily from cake, leaving fancy design.

SUGAR-BROILED GRAPEFRUIT: Place prepared grapefruit halves in shallow pan. Top each with 2 tablespoons Domino Dark Brown Sugar, 1 teaspoon butter or margarine and dash nutmeg. Place 4" under broiler until brown, 6-8 minutes. Serve hot.



THE PUNCH BOWL

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